
THE GREEN LINE

NASI GORENG A.K.A FRIED RICE, BY CHEF ELITA

[You can watch chef Elita demonstrate the recipe on THEGREENLINE.TO.](https://thegreenline.to)

INGREDIENTS:

- ☐ 500 g of cooked rice, preferably from the day before
- ☐ 150 g of protein (chicken/beef/tofu/mushroom/shrimp), cooked
- ☐ 1 egg
- ☐ 3 tbsp of oil

Aromatics:

- ☐ 1/2 tsp of shrimp paste
- ☐ 5 cloves garlic, minced or sliced
- ☐ 4 shallots, thinly sliced
- ☐ 2 candlenuts

Garnish:

- ☐ 1 tsp fish sauce
- ☐ 1/4 tsp of ground white pepper
- ☐ 2 tbsp of sweet soy sauce
- ☐ (Optional) 1 tbsp of sambal oelek, or any chili

INSTRUCTIONS:

Step 1: Prepare rice

If you plan ahead, keep your leftover rice in the fridge overnight. It'll be nicely dry and perfect to make fried rice.

If you don't have any leftover rice, you can cook it on the same day. Spread the cooked rice out on a large baking pan to let it cool down faster. It may take a few hours to cool down and dry out.

Step 2: Roast the candlenuts

Toss the candlenuts in a pan until they're dark.

Grind them.

Step 3: Prepare your stir-fried ingredients

Heat the oil in a large pan over medium heat.

Add the egg and all the aromatics into the pan. Fry until they're golden brown and fragrant.

Add your cooked protein and stir-fry.

Add the rice and seasonings of your choice. Stir to combine. Have a taste and adjust by adding more salt, pepper, etc.

Step 4: Plate

Garnish with some crispy fried shallots a.k.a bawang goreng. Serve immediately.