

## Indonesian Nasi Goreng,

### Ingredients:

6 cups of rice  
2 red onions  
1 leek  
2 carrots  
1 bok choy  
5 pieces of garlic  
3 table spoons soja sauce  
1 table spoon coriander  
1 tablespoon grounded ginger  
4 chicken breast  
3 oz baby shrimp.  
3 table spoons of olive oil  
5 table spoons of chickenstock  
4 eggs

Preperation time 15 min

Cut the chicken in little pieces and marined the chicken with 2 table spoons and the ginger, put it in the cooler for 2 hours. In the mean time cook the rice and then cut all the vegi's in big chuncks and sprinkle them with pepper and salt. Take chicken out of the cooler and heat up the wok with the oil until it starts to smoke, be very carefull while putting the chicken into the wok ( take wok of stove!!) when chicken is in the wok put it on the stove again, and fry it to a nice browned color. Add the vegi's and sirfry it all. Add all the other spices to it  
And add the soja sauce with the shrimp to it, then add the rice and let it simmer for 5 min.

Than you have 5 min left so that's more then enough time to fry the 4 eggs( sunny side up) and serve 'm untop  
Of the Nasi Goreng.

### Chef's tip

Always remember that hot oil is a very dangerous thing while having the stove on full power, so always take your Wok or skillet of the fire while putting cold ingerdients into it!!!

Enjoy your meal

Chris Duyts