



Nasi Goreng with chickpea and cauli rice (OP W)

Serving: 1

Veg

Ingredients

- For Nasi Goreng :
 - 1tbsp Oil
 - Handfull Boiled Chickpeas
 - ¼ cup Carrot, cubes
 - ¼ cup Green Beans ,chopped
 - ¼ cup Red Pepper, diced
 - ¼ Onion, chopped
 - 2 Garlic Cloves ,minced
 - 1 tsp Soy Sauce
 - 1 tbsp Kecap Manis
 - 1 tsp Chilli Paste
 - 1 cup Cauli Rice
 - Salt to taste
- For Kecap Manis (Indonesian Sweet Soy Sauce) : Makes about ½ Cup approx :
 - 20 ml Soy Sauce + 20ml Water + 30 gm Coconut Sugar + 1 Clove + Garlic ½ Inch + Ginger 1 + Star Anise
- GARNISH : Finely Sliced Spring Onions OR Cucumber Slices OR Tomato Slices

Preparation Method

- METHOD For Nasi Goreng
 - -Heat ½ tbsp. oil and add 1tbsp kecap manis and toss the chickpea and keep aside.
 - -In the same pan, heat the rest of the oil and add garlic, onions and the rest of the veggies and sauté until cooked
 - -Add the cauli rice and the rest of the ingredients and mix.
- For Kecap Manis
 - -Mix all the ingredients and get to a boil.
 - Let it cool and discard the spice chunks