

Nasi Lemak Bungkus



Ingredients	<ul style="list-style-type: none">● 2 cups coconut milk● 1 ½ cups rice● 2 pandan leaves, knotted● Salt to taste● 2 boiled eggs● Roasted peanuts● Fried anchovies (ikan bilis)● Sliced cucumber● Banana leaves (optional, for wrapping)● 5 dried chilies (soaked)● 2 red chilies● 1 onion● 1 clove garlic● Tamarind juice● Salt and sugar to taste
Instructions	<ol style="list-style-type: none">1. Rinse the rice and cook it with coconut milk, pandan leaves, and a pinch of salt until fluffy.2. For sambal, blend the chilies, onion, and garlic. Sauté the paste until aromatic, then add tamarind juice, salt, and sugar. Simmer until thick and slightly oily.3. Arrange rice, sambal, boiled egg, peanuts, anchovies, and cucumber on a piece of banana leaf.4. Fold into a triangular "bungkus" shape if using banana leaf, or serve on a plate. Enjoy warm!