



— Nasi Liwet With Brown Rice —

Ingredients

- 300 g brown rice, cooked
- 30 g nasi goreng paste
- 2 eggs
- ¼ tsp salt
- ½ tsp pepper
- 1 tsp olive oil
- 4 banana leaves

Method

- Mix cooked brown rice with nasi goreng paste and season with some pepper, set aside.
- Beat 2 eggs well and add a pinch of salt and pepper.
- Heat 1 teaspoon of olive oil and pour in the egg mixture to make a thin omelette.
- Fold the omelette, cut it thinly and mix it with the seasoned brown rice.
- Put the rice in the middle of the banana leaf and roll it up securing with toothpicks.
- Grill the wrapped rice in banana leaf in an oven at 180°C for 5 to 10 minutes until fragrant.
- Ready to be served.

*TIP: Blanching the banana leaf in boiling water softens it, and makes it easier to fold.

Nutritional Information		Energy
Total servings		1500 kcal
Per serving		375 kcal

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