

Indonesian fried rice

Ingredients

3 Cups cold cooked rice

2 Spring onions

4 Cloves of garlic

2 Carrots

1 Red capsicum

½ Red chilli

1 Handful coriander

3 Tbsp. Oyster sauce

3 Tbsp. Light soy sauce

3 Tbsp. Sweet soy sauce

2 Fried eggs

Method

1. Peel and chop the carrots.
2. Thinly slice the spring onion and capsicum.
3. Cross chop the garlic and chilli.
4. Chop the coriander.
5. Heat 1 tablespoon oil in a wok, add the spring onion and garlic, sauté for a few minutes, and then add the carrots, capsicum and chilli.
6. Cook over medium heat for 5 minutes. Season with a pinch of salt.
7. Add the cold rice to the wok, fry over high heat for a few minutes add your sauces and continue frying for another 4-5 minutes.
8. Sprinkle the coriander on top.
9. Fry the eggs in a frying pan and place on top of the rice.

