



Terasi (Shrimp Paste) Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 4 shallots, sliced
2. 4 cloves of garlic
3. 4 red chilies
4. 1 tsp terasi ([shrimp paste](#))
5. 1 boneless chicken breast, cut into small pieces
6. 3-4 portions of cooked rice
7. 3 tbsp Indonesian sweet soy sauce (more about this in [here](#). If you have difficulties in finding it [here](#)'s the recipe of the homemade version. If you don't want to make the homemade version you can substitute it with Chinese dark soy sauce)
8. Salt and pepper according to your taste

Some extras for serving:

1. Fried eggs
2. Your favorite choice of salads
3. Spring onions, finely sliced
4. Fried shallots

Instructions

This is a really common dish actually. But it's my favorite to make especially for breakfast

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1. In a blender, grind the shallots, garlicks, chilies, and terasi
 2. Heat the wok with a drizzle of vegetable oil
 3. Sautee the shrimp paste mixture until it turns slightly brown
 4. Put in the chicken pieces, keep stirring until it's cooked
 5. Add the cooked rice. Stir so that all the ingredients are finely mixed
 6. Add salt and pepper to your taste
 7. Add the sweet soy sauce
 8. Cook until all the ingredients are well absorbed into the rice and the rice is heated evenly (for about 10 min)
 9. Serve with fried eggs, your choice of salads, and sprinkle with some fried shallots and finely sliced spring onions (or of course with everything you like for the extras)