Indonesian Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

Sambal (spices blended)

- Chili
- Shallot
- Onion
- Terasi (shrimp paste)
- Salt
- Caster Sugar

Sauces

- Ang ciu (cooking wine)
- Fish gravy
- Oyster sauce
- Sesame oil
- Ketcap manis (sweet soy sauce)
- Indonesian chili sauce

Stream Rice
Garlic (chopped)
Spring onion (chopped)
Egg (sunny side up)

Additional

- Coriander leaf

- Beef satay
- Krupuk udang (Indonesian prawn crackers)
- Fried chicken

Instructions

1. Blend all spices to make sambal, It's better boil shallot, onion and chili before blend, in order that to make a durable of storage, if you want to keep more long time.
2. Saute chopped garlic until smell, after that put whole egg on to the pan and stir it.
3. Add steam rice and sambal on to the pan, mixed well.
4. Add angciu, fish gravy, sesame oil and oyster sauce on to the pan, stir well.
5. Add little bit sugar and salt.
6. Last of ketcap manis and Indonesian chili sauce for coloring, stir as necessary and might not too long in stirred.
7. Remove from the heat, serve on to the plate and garnish with all additional above.