

**VEGETARIAN
NASI GORENG**



VEGETARIAN NASI GORENG



Serves: 4
Prep: 15 mins
Cook: 15 mins



Nutrition per
serving:
380 kcal
10g Fats
59g Carbs
14g Protein



WHAT YOU NEED

- 7. oz. (200g) brown rice
- 1 tbsp. coconut oil
- 2 garlic cloves, sliced
- 1 inch ginger, peeled and chopped
- 2 tsp. sambal (chili paste)
- 10.5 oz. (300g) white cabbage, shredded
- 10.5 oz. (300g) leek, sliced
- 1 carrot, finely chopped
- 2 tbsp. ketjap manis
- 4 eggs
- 7 oz. (200g) green beans
- 3.5 oz. (100g) bean sprouts

WHAT YOU NEED TO DO

Boil the rice according to the instructions on the package.

Heat ½ tbsp. of oil in a large pan and add the garlic, ginger and sambal, cook for 3 minutes. Add the cabbage, leek, and carrot to the pan and stir fry for another 5 minutes. Next, add the cooked rice with the ketjap manis sauce and mix well, and allow to heat through for a few minutes.

Heat the remaining oil in a frying pan and fry the eggs. In the meantime, cook the green beans for 5 minutes. Drain in a colander, and mix with the bean sprouts.

Serve the rice in a bowl topped with an egg and green beans on the side.