

# Nasi Goreng

## Ingredients

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4 t Vegetable Oil  
1/3 c Shallots (about 3, minced)  
2 T Serrano Chile (minced)  
1 T Chili Garlic Sauce  
2 t Fish Sauce  
2 t Soy Sauce  
1/4 t Salt  
4 clv Garlic (minced)  
2 c Chicken Breast (cooked and diced)  
2 c Shrimp (cooked and diced)  
3 c Rice (cooked)  
1/2 c Cucumber (diced)  
1/2 c Tomato (diced)  
4 Eggs

## Instructions

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- 1.Heat 2 teaspoons oil in a large skillet over medium-high heat. Add shallots and chile to pan; saute 2 minutes or until the shallots are lightly browned.
- 2.Add chile paste, fish sauce, soy sauce, salt, and garlic to the pan; cook for 1 minute or until the sauce becomes fragrant. Add diced chicken, shrimp, and rice to the pan, stirring to coat with sauce.
- 3.Cook for 2 minutes or until thoroughly heated, stirring occasionally. Divide rice into 4 bowls.
- 4.Add 2 teaspoons oil to skillet crack 4 eggs into pan and fry sunny side up. Top each bowl of rice with fried egg and sprinkle with diced cucumber and tomatoes.