

East West Bake Cooking Show

NASI GORENG WITH ROAST BEEF

Chef Norman Musa



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Episode 10 – Nasi Goreng with Roast Beef by Chef Norman Musa

Serves 2

Ingredients

2 tbsp vegetable oil

50g salted fish, diced into small pieces

2 shallots, diced

1 egg, beaten

250g cooked rice

2 tbsp soy sauce

1 tbs chilli sambal

200g roast beef

100g frozen peas

Fresh coriander to serve

Heat a large frying pan or wok over a medium heat. Add the oil. Add the salted fish and fry for 2-3 minutes until crispy. Next add the shallots and fry until golden brown. Scoop the ingredient to one side of the wok. Crack the egg and scramble. Add the rice, soy sauce, sambal, roast beef and peas. Cook for 2-3 minutes until all the ingredients mixed well. Transfer to a serving plate and garnish with coriander. Ready to serve.

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