

Nasi Goreng Ayam | Chicken Egg Fried Rice

Serves 2

by Chef Norman Musa

Ingredients

2 tablespoons cooking oil
4 cloves garlic, finely chopped
½ inch ginger, finely chopped
100g cooked chicken, diced
1 egg
400g cooked rice (basmati or long grain)
1 tablespoon anchovies paste (soak dried anchovies in water to soften and pound with pestle and mortar)

1 tablespoon oyster sauce
2 tablespoons light soy sauce
½ teaspoon white pepper powder
½ teaspoon sesame oil
2 tablespoons chopped spring onions

Spring onions, fried shallots and chillies for garnishing

Method

- 1 Heat up cooking oil in frying pan over medium heat.
- 2 Fry garlic and ginger until fragrant.
- 3 Add in cooked chicken and fry for 2 minutes.
- 4 Break in egg and scramble up.
- 5 Next add in cooked rice, anchovies paste, oyster sauce and light soy sauce. Stir well.
- 6 Add in white pepper powder, sesame oil and chopped spring onions. Cook for another 2 minutes.
- 7 Turn heat off and garnish with spring onions, fried shallots and chillies before serving.



Recipe by Chef Norman Musa,
www.normanmusa.com

Nasi Goreng Ayam | Chicken Egg Fried Rice