



Indonesian Nasi Goreng with Readymade Chicken

& Crispy Shallots



30-40min



2 Servings

Nasi goreng means "fried rice" in Indonesian and Malay languages. It's a popular dish with deep caramelized flavor, crisp veggies, and scrambled eggs and ready to heat chicken for a hit of protein. We top it off with sweet fried shallots for another layer of crunch in each bite.

What we send

- 5 oz jasmine rice
- 3 oz carrots
- 1 shallot
- 2 scallions
- 1 piece fresh ginger
- 4 oz snap peas
- ½ lb pkg ready to heat chicken
- ½ oz fresh cilantro
- 2 oz teriyaki sauce ^{2,3}
- ½ oz chili garlic sauce
- ¼ oz granulated garlic

What you need

- kosher salt
- apple cider vinegar (or vinegar of your choice)
- ketchup
- sugar
- 2 large eggs ¹
- neutral oil

Tools

- small saucepan
- medium nonstick skillet

Allergens

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 36g, Carbs 93g, Protein 45g



1. Cook & cool rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **¼ teaspoon salt**. Bring to a boil, then cover and cook over low until water is absorbed and rice is tender, 17 minutes. Fluff rice with a fork, then spread onto a plate and transfer to freezer to cool.



4. Scramble eggs

In a small bowl, beat **2 large eggs** with a **pinch of salt**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add eggs and cook, stirring gently to form large curds, until scrambled, about 1 minute. Transfer to one side of a plate. Line open side of plate with a paper towel. Wipe out skillet.



2. Prep ingredients

Meanwhile, scrub **carrot**, then use a mandolin or knife to cut into very thin slices (first halve or quarter lengthwise if thick). Cut **shallot** crosswise into ¼-inch thick slices; separate into rings. Trim **scallions**, then thinly slice. Finely chop **1 tablespoon peeled ginger**. Trim **snap peas**. Use your fingers or two forks to break up **chicken** into bite-sized pieces.



5. Fry shallots

In same skillet, heat **¼ cup oil** over medium until shimmering. Add **shallots** (should sizzle when added) and cook, stirring, until golden, 4-6 minutes (watch closely). Use a slotted spoon to transfer to prepared paper towel-lined plate; sprinkle with **salt**.

Pour off **all but 2 tablespoons oil** from skillet, then heat over medium-high.



3. Prep cilantro, make sauce

Coarsely chop **cilantro leaves and stems**.

In a liquid measuring cup, stir to combine **teriyaki sauce**, **all of the chili garlic sauce** (or less depending on heat preference), **1½ tablespoons vinegar**, **1 tablespoon ketchup**, **2 teaspoons sugar**, and **¼ teaspoon salt**. Set aside until step 6.



6. Make fried rice & serve

Add **carrots** and **chicken**; stir-fry for 2-3 minutes. Stir in **ginger**, **snap peas**, **half of the scallions**, and **¼ teaspoon granulated garlic**; cook until fragrant, 1 minute. Add **rice** and **sauce**; stir-fry, pressing down occasionally, until rice is crispy in spots, 3-4 minutes. Fold in **eggs**.

Serve **rice** topped with **cilantro**, **shallots**, and **remaining scallions**. Enjoy!