

**OVERALL time: 25 mins**

# Sriracha Nasi Goreng

This bold and fiery twist on the Indonesian classic packs serious flavour. Our Sriracha Nasi Goreng is a spicy fried rice dish loaded with garlic, veggies, and a hit of heat from everyone's favourite chilli sauce. Topped with a perfectly fried egg and ready in minutes, it's the ultimate comfort food with a kick—perfect for weeknight dinners or next-day leftovers that taste even better.

Metric

**Number of servings : 4**

## ingredients

### Main

- 30 ml Oil
- 4 Shallots, sliced
- 4 Garlic cloves
- 15 ml **Cape Herb and Spice Sriracha Chilli**
- 2 Large free range chicken breasts, sliced in strips
- 15 ml **Cape Herb and Spice Sriracha Chilli**
- 500 g Cooked long grain rice, possibly a day old
- 30 ml Soy sauce
- 30 ml Kecup Manis
- 4 Spring onions

### To serve

- 4 Large free range eggs
- Sliced cucumber
- Sliced tomato

### For cooking

- Oil

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 10 mins | COOKING TIME: 15 mins**

Heat the neutral oil in a large wok or frying pan.

Add the shallots and garlic.

Season with **Cape Herb & Spice Sriracha Chilli Seasoning**.

Cook until tender and fragrant.

Add the chicken and season again with a little Cape Herb & Spice Sriracha Chilli Seasoning.

When the chicken is just cooked through, scatter over the cooked rice.

Pour in the soy sauce and kecup manis / hoisin.

Stir vigorously until the rice is evenly coloured and hot throughout.

Sprinkle over the spring onions and stir through.

Taste to adjust seasoning.

For the perfect nasi goreng fried egg, heat a drizzle of oil in a frying pan on high heat.

Fry eggs sunny side up until the whites are bubbling and the edges are nice and crispy.

When the whites are cooked and the yolks are still nice and runny the egg is ready.

Divide rice between plates and top each plate of rice with a fried egg.

Garnish the plates with fresh cucumber and tomato slices.

Add another little sprinkle of Sriracha on the eggs if desired and enjoy!

## Hint

Kecup manis is a sweetened aromatic soy sauce, originating in Indonesia. You can find it as many Asian grocery stores however hoisin makes a perfect substitute

If using freshly cooked rice - cook and then spread out on a baking tray and cool in the fridge completely.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>  
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