

Nasi Goreng Tray Bake

Preparation time: 40 mins

Serves: 4 people

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Ingredients

- 2 tablespoons vegetable oil
- 500g chicken thigh fillet, cut into 4cm pieces
- 1 brown onion, halved lengthways, thinly sliced
- 2 garlic cloves, crushed
- 2 tablespoons kecap manis (sweet soy sauce)
- 1 tablespoon salt-reduced soy sauce
- 1 tablespoon sweet chilli sauce
- 1 teaspoon sambal oelek
- 2 cups long-grain rice
- 4 cups (1L) chicken stock
- 12 medium green prawns, peeled, deveined

- 4 eggs
- 2 green onions, thinly sliced
- 1 large Lebanese cucumber, thinly sliced diagonally
- 250g cherry tomatoes, halved
- 2 tablespoons roasted peanuts, roughly chopped
- Coriander sprigs, to serve

Method

1. Preheat oven to 180°C. Heat oil in a large frying pan over a medium heat. Add chicken and cook for 10 minutes or until well browned. Add onion and garlic and cook for 3 minutes or until softened. Add kecap manis, soy, chilli sauce, sambal oelek and rice. Stir until well combined. Pour in stock and bring to the boil.

2. Remove from heat. Transfer to a roasting dish and cover with foil. Bake for 20 minutes. Add prawns to rice mixture. Make 4 indentations into the rice and break an egg into each indent. Recover with foil and bake for a further 10 minutes or until the egg whites are just cooked. Stand, covered, for 10 minutes. Top with onion, cucumber, tomatoes, peanuts and coriander and serve.

Notes

If you like a kick of heat, add 1-2 finely chopped small red chillies.