



Vegetarian Indonesian Fried Rice 'NASI GORENG'

This recipe has been prepared for the Easter Fete, ingredients have been prepared ready for you to measure out.

Fresh from the garden: eggs, spring onions, celery, carrot, tomato and coriander

<p>You will be preparing this as ordered, serving in small bowls.</p> <p>Charge \$2.50 per bowl</p> <p>Gluten Free Available, if ordered use the tamari soy sauce</p>	<p>Ingredients:</p> <ul style="list-style-type: none">2 cups cooked rice2 tablespoons vegetable oil2 tablespoons spring onions2 teaspoons crushed garlic1 teaspoon dried shrimp paste2 tablespoons celery1 tablespoon carrot1/4 cup peas1 tablespoon tomato1/4 cup egg strips2 tablespoon soy sauce1 teaspoon coriander1 teaspoon fried onion flakes
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What to do:

1. Heat oil in wok. Add spring onions, garlic and dried shrimp, stir fry for 30 seconds, add celery and carrot. Stir fry for 1 -2 minutes.
2. Gradually add rice and continue to stir until rice is heated through.
3. Add peas, tomato and egg strips, and toss to combine.
4. Stir in soy sauce.
5. Place on serving bowl and garnish with a sprinkle of coriander and fried onion flakes.