

Nasi Goreng (Indonesian Fried Rice)

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/pisang-goreng-recipe-indonesian>

Ingredients:

- 1 teaspoon shrimp paste dried
- 1 tablespoon dark brown sugar
- 2 shallots roughly chopped
- 2 cloves garlic minced
- 2 holland chiles stemmed, seeded, and roughly chopped
- 1/4 cup peanut oil
- 4 eggs
- kosher salt to taste
- 5 cups cooked white rice
- 4 1/2 teaspoons kecap manis sweet soy sauce
- 2 cucumbers small, halved lengthwise, sliced crosswise diagonally, for serving

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 215 milligrams
4. Fat: 19 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 4 grams
8. Sodium: 730 milligrams
9. Sugar: 7 grams

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