

Malaysian Nasi Lemak

Yield: 8 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-coconut-milk-rice-recipe>

Ingredients:

- 2 cups coconut milk
- 2 cups water
- 1/4 teaspoon ground ginger
- 1 piece fresh ginger peeled and thinly sliced
- salt to taste
- 1 whole bay leaf
- 2 cups long-grain rice rinsed and drained
- 4 eggs
- 1 cucumber
- 1 cup oil for frying
- 1 cup peanuts
- 4 ounces anchovies white, washed
- 2 tablespoons vegetable oil
- 1 onion medium, sliced
- 3 cloves garlic thinly sliced
- 3 shallots thinly sliced
- 2 teaspoons chile paste
- 4 ounces anchovies white, washed
- salt to taste
- 3 tablespoons white sugar
- 1/4 cup tamarind juice

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 125 milligrams
4. Fat: 59 grams
5. Fiber: 4 grams
6. Protein: 20 grams

7. SaturatedFat: 17 grams
 8. Sodium: 310 milligrams
 9. Sugar: 10 grams
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