INDONESIA / WILL'S GOURMET RECIPES

NASI GORENG RESEK (MALANG FRIED RICE)

Nasi goreng resek is a fried rice from Malang with noodles, chicken, prawns, spinach and celery. The name means trash in Javanese, a nod to the big mixed portion.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	20 min	15 min	35 min	Easy	Medium

INGREDIENTS

- 3 tbsp neutral oil
- 200 g chicken thigh, diced
- 150 g peeled prawns
- 1/2 tsp white pepper
- 1 tsp chicken powder
- 1 tbsp light soy sauce
- 3 eggs, lightly beaten
- 600 g cooked rice, cold
- 150 g cooked egg noodles, cut into short lengths
- 100 g cabbage, shredded
- 100 g spinach
- 2 red chillies, sliced
- 2 celery stalks, sliced
- 3 spring onions, sliced
- 1 leek, white part, thinly sliced
- Coriander leaves, to garnish
- Sambal bajak, to serve

METHOD

COOK THE PROTEIN

1. Heat the oil in a large wok over high heat until it starts to smoke lightly. Add the chicken and stir-fry for 3 to 4 minutes until cooked through.
2. Add the prawns, white pepper, chicken powder and soy sauce. Stir for 1 minute until the prawns turn pink.

ADD EGG, RICE AND NOODLES

3. Pour in the eggs and stir. As the egg starts to set, add the rice and toss so the egg coats every grain.
4. Add the noodles and toss until hot.

FINISH

5 Add the cabbage, spinach, chilli, celery, spring onion and leek. Stir-fry for 2 minutes until the greens just wilt.

6 Taste and adjust the seasoning. Serve at once, topped with coriander, with sambal bajak on the side.

USEFUL SHORTCUTS FOR HOME COOKS

Use day-old rice. Fresh rice is too wet and clumps.

Cook in two batches in a home wok, so the pan stays hot and nothing steams.

Sambal bajak is a cooked chilli sambal. Any thick cooked chilli sambal works in its place.

There are many types of nasi goreng. This one is from Malang and it has noodles in it as well as rice. Resek means trash in Javanese, so it is basically trash rice. One story says it was first made near waste disposal sites, another says it got the name from its huge portion and mix of many dishes.Will cooks...