

Nasi Goreng

Ingredients

- 2 small shallots, peeled and sliced
- 3 garlic cloves, peeled and sliced
- 2 tsp shrimp paste or vegan alternative*
- 1/2 tsp sambar oelek or to taste
- 3 Tbsp peanut or vegetable oil, divided
- 2 cups cooked and cooled jasmine, basmati or another long-grain rice
- 2 Tbsp [kecap manis](#)
- 2 tsp soy sauce
- Toppings of your choice

*Substitute with a vegan shrimp paste, fermented bean paste, miso paste, marmite or vegan stir fry sauce. I didn't have any, so I used Maggi sauce.

Directions

Using a food processor or a blender, process together the shallots, garlic cloves, shrimp paste or substitute, sambar oelek and 1 Tbsp oil until you get a smooth paste. Set aside.

Heat 2 Tbsp of oil in a wok or frying pan over high heat. Add the spice paste and cook for one minute.

Gradually add the rice, breaking up clumps as you go and mixing it with the spice sauce. Stir fry until heated through. Stir in the kecap manis and soy sauce. Stir fry for another minute then taste and adjust seasoning. Serve with optional toppings on top.