KIKKOMAN

Nasi goreng with chicken, egg and sweet soy

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,475 kJ / 590 kcal

Fat: **15.2 g** Protein: **39.9 g**
Carbohydrates: **68.6 g**

INGREDIENTS

4 portion(s)

250 g	jasmine rice
400 g	chicken breast fillet
2	carrots
2	red peppers
1	red onion
2	garlic cloves
2 tbsp	Kikkoman Toasted Sesame Oil
200 g	frozen peas
90 ml	Kikkoman Sauce for Rice - sweet
4	eggs
1 tbsp	vegetable oil
	Salt (to taste)
	Freshly ground pepper (to taste)
2 tbsp	lime juice
For garnish:	
6	cherry tomatoes, optional
1 handful	spring onion, optional

PREPARATION

Step 1

250 g jasmine rice - **400 g** chicken breast fillet - **2** carrots - **2** red peppers - **1** red onion - **2** garlic cloves
Cook the rice according to the packet instructions. Cut the chicken breast into strips. Cut the carrots into thin strips and the red peppers into chunks. Finely chop the onion and garlic.

Step 2

2 tbsp Kikkoman Toasted Sesame Oil **200 g** frozen peas - **90 ml** Kikkoman Sauce for Rice - sweet
Fry the chicken strips in hot Kikkoman Sesame Oil in a large pan or wok. Add the carrots, peppers, onion and garlic and cook for about 5 minutes. Add the peas, rice and Kikkoman Sauce for Rice, and fry for about 3 minutes, stirring continuously.

Step 3

4 eggs - **1 tbsp** vegetable oil - Salt (to taste) - Freshly ground pepper (to taste) - **2 tbsp** lime juice - **6** cherry tomatoes, optional - **1 handful** spring onion, optional
Fry the eggs in hot vegetable oil in a separate pan and season with the salt and pepper. Season the nasi goreng with the pepper and lime juice, then serve topped with the fried eggs. Garnish with the cherry tomato quarters and spring onion strips if desired.