

# 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)

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