



Nasi Goreng



**Recipe by
Goodbugs**

Looking for a healthy lunch or dinner? Look no further...

Prep time: 5-10 min

Cook time: 30 min

Serves: 1-2

Method

1. Fry the salami and onions off in some of the oil-fat once nearing brown
2. Add the crushed garlic and ginger fry some more add spices
3. Add the carrots and mushrooms once carrots are el-dente add the rice and quick fry
4. Push the mixture to the side of your wok and add one egg at a time scramble as it cooks then mix into the rice mixture
5. Turn wok off and add your kimchi
6. Top with chives or coriander for some greenness. I added chives because my son is unfortunately one of those for whom coriander, tastes like soap!

Ingredients

- 1 small onion chopped into slices
- 1 tbsp crushed garlic and crushed ginger
- 1/2 cup salami chopped into squares
- 1/2 cup carrot chopped into squares
- 2 cups cooked cold rice
- 4 mushrooms
- 3 eggs (break into a bowl)
- 1 cup of GoodBugs Ginger Ninja Kimchi
- Coconut oil or dripping for frying
- Use a wok or fry pan

Spices

- 1/2 tsp coriander seed
- 1/2 tsp caraway seed
- 1/2 tsp chilli

