

Nasi Goreng Hijau

Makes a small amount for 35 people

Equipment:

Chopping boards
Knives
Measuring cups and spoons
Small blender
Large frypan
Wooden spoon
Small containers

Ingredients:

60 ml ($\frac{1}{4}$ cup) vegetable oil
250 g shelled raw prawns, finely chopped
 $\frac{1}{3}$ leek, finely chopped
5 kaffir lime leaves, rolled into a bundle, finely shredded
3 cups chopped bok choy
25 snow peas
 $\frac{1}{2}$ cup peas
2 tsp kecap manis
1 tsp fish sauce
 $1\frac{1}{2}$ tbsp. oyster sauce
2 cups cooked rice
 $\frac{1}{3}$ cup chopped Thai basil
Sea salt and freshly ground black pepper
Fried shallots, to serve
Spice paste
3 red Asian shallots (or $\frac{1}{2}$ onion), roughly chopped
4 garlic cloves
2 long green chillies, seeded, roughly chopped
1 small green chillies, roughly chopped (optional)
Slice of shrimp paste equivalent to 1 tsp

What to do:

1. Place the spice paste ingredients in a mortar and pound to a smooth paste, or blitz in a blender, with a splash of water to get the mixture moving if needed.
2. Add the oil to the wok and fry the spice paste for about 30 seconds.
3. Add the leek, chopped prawns and lime leaves and toss for about 30 seconds, then add the vegetables and sauces. Toss until the vegetables are barely cooked.
4. Add the rice and mix thoroughly until heated through. Remove from the heat and stir in the Thai basil. Taste for seasoning, adding salt, pepper and more sauces if desired.
5. Serve topped with fried shallots.