

## Nasi Goreng Hijau – Green Fried Rice

<p><b>Equipment:</b></p> <p>Chopping boards Knives Measuring cups and spoons Small blender Large frypan Wooden spoon Small containers</p>	<p><b>Ingredients:</b></p> <p>½ cup vegetable oil 250 g shelled raw prawns, finely chopped 1 leek, finely chopped 5 kaffir lime leaves, rolled into a bundle, finely shredded 3 cups chopped bok choy 25 snow peas 1 cup peas 4 tsp kecap manis or coconut aminos 1 tsp fish sauce 3 tbsp. oyster sauce or coconut aminos 5 cups cooked rice 1/2 cup chopped Thai basil sea salt and freshly ground black pepper fried shallots, to serve</p> <p><u>Spice paste</u> 3 red Asian shallots (or ½ onion), roughly chopped 4 garlic cloves 1 long green chillies, seeded, roughly chopped Slice of shrimp paste equivalent to 1 tsp</p>
---	---

### 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.