

CHEF DALE SNIFFEN

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Nasi Gorging, Malaysian Spiced Fried mixed Grains and Rice

Recipe by Chef Dale Sniffen

Serves 4 to 6

Cooking time 30 minutes

Prep List

2 cups Cooked mixed grains and rice, keep warm
2 tbsp Vegetable oil
2cm Crushed ginger + 2 crushed garlic
300gm Chicken thigh, thinly sliced
200gm Lean Bacon, diced
6 Shallots, finely chopped
2 Carrots, finely diced
2 Sticks celery, diced
100gm Mushrooms, sliced
1 cup Herdsman Undressed Cloe slaw salad
200gm Raw prawn, sliced
100gm Bean shoots
2 tbsp Sweet thai sauce
3 tbsp Oyster sauce
2 Tbsp Kecap Manis

Method

Heat wok to high heat, add oil, ginger and garlic, cook out for 5 seconds. Sauté chicken in 2 batches, remove and rest chicken. Add bacon cook until crispy, remove. Regain high heat in the wok, sauté shallots, carrots, celery, mushrooms and cabbage for 5 minutes. Add cooked mixed grains, prawns, cooked chicken and bacon, stir fry vigorously another 10 minutes. Add shoots and sauces, serve at once.