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5 Min Egg Fried Rice a.k.a. Nasi Goreng a.k.a Nasgor



SUPER EASY AND QUICK INDONESIAN/CHINESE FRIED RICE (NASI GORENG)
Only 5 minutes to make.

This Classic Indonesian/Chinese Egg Fried Rice Recipe is simple but delicious, It's quick and easy recipe that everyone can make it at home! Just like making Pizza, the variety of fried rice is numberless, so feel free to substitute the vegetables or protein for your own taste, even soy sauce!

Hey Everyone, it's Erwina, today I'm gonna show you how to make this yummy Indonesian Fried Rice or Nasi goreng recipe that is made from left over KFC, bacon and Chinese Rice. It's super quick and easy to make, just follow these steps.

Ingredients

Serves 2

- 2 Tbs. Cooking oil
- 2 Cloves garlic, chopped
- 1/4 of Onion, small diced (approximately 1/2 cup) Or 2 Shallots (Stronger taste)
- Chicken Breast 3 Pc
- 2-3 pieces Bacon cut small/diced
- 2 eggs, 1 beaten, 1 for frying (You can seasoned with salt and pepper)
- 3 cups Cold White/Jasmine rice, highly recommended a day old
- 1 Tbs. Soy sauce
- 1 Tbs. Sweet soy sauce, Indonesian Brand (You can substitute dark thick, regular soy sauce + a pinch of sugar, thicker consistency and has a darker color will give this finished by color on your fried rice)
- 1 Tbs Worcestershire sauce (Optional)
- 1 Tbs Tomato Ketchup
- 1/4 Tsp Salt (to Taste)
- 1/4 Tsp White/Black pepper (to Taste)
- 1/2 Tsp Chicken powder (Optional)
- Garnish Chopped Green onions Fried Onion

Method

- Prepare by chopping all the vegetables and protein before you start cooking.
- For protein I have eggs,
- Left over chicken from KFC
- Left over White Rice from our Chinese takeaway,
- Left over bacon from Breakfast.
- Of course you can definitely switch around the ingredients according to your tastes.

- Now the trick to making fried rice, is obviously rice and you will need 1 day old cold white rice. The authentic recipe uses jasmine rice, but today we'll use white rice. I like to separate out the clumps.
- Then add all the powdered ingredients directly into the rice before cooking (Salt, pepper and chicken powder).
- Now chop the chicken.
- Heat up the wok, you will need the wok smoking hot before adding any oil or other ingredients
- Now I'm gonna add two tablespoons of vegetable oil
- Add the onion and garlic stir continuously for about 30 seconds or until you can smell the deliciousness, turn down the heat if necessary (don't burn the garlic)
- Then add in one beaten egg, stir again for about 30 seconds or until the cooked
- Now add other proteins to warm slightly.
- Now it's time to add the rice I recommend to use jasmine rice for fried rice because it makes so fluffy and nice delicious fried rice.
- Add the regular soy sauce, Worcestershire sauce and sweet soy sauce,
- Then Add tomato ketchup
- Mix together and.....

Voila

if you love fried rice and other authentic asian foods, be sure to look around the other recipes below and check out my YouTube channel.

Like This Recipe?

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AFFILIATE LINKS

- Sweet Soy Sauce <https://amzn.to/3isgP4j> or here: <https://amzn.to/2YPBhUR>

- Grill: <https://amzn.to/2NWivVz>
- Thermapen for this and everything we grill: <https://amzn.to/3eXNzAf>
- Knife: <https://amzn.to/2YVJ97a>

About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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