

## Malay-Style Fried Rice Recipe

### Ingredients:

4 tablespoons vegetable oil  
600 g cold, cooked rice  
200 g cooked, shredded chicken  
¾ teaspoon salt  
3 eggs

### Spiced paste:

3 red chilies  
8 shallots, peeled  
4 cloves garlic, peeled  
1 tablespoon shrimp paste  
1 tablespoon dried shrimp, soaked until soft  
sliced cucumber and sambal goreng (fried chili paste), to serve

### Method:

Grind spice paste ingredients fine. Heat oil in a wok over medium-high heat and fry paste for 4-5 minutes until fragrant. Add cold rice, chicken, and salt and toss well for 1 to 2 minutes to coat grains evenly with spices and heat them through. Push rice aside to make a well and crack eggs into it. Scramble until softly set, then toss with rice to mix. Serve with sliced cucumber and sambal goreng on the side.

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