

## Stir Fried Rice with Marinated Salmon

### **Ingredients:**

#### *For the Rice:*

- 1 cup of rice
- Assortment of vegetables (carrots, peas, peppers, green beans)
- 1 onion, peeled and diced
- 1 tbsp ginger sliced
- 1 tbsp oil
- Diced red chilli x 2
- 1 tbsp soy sauce
- 1 tsp Nasi Goreng paste

#### *For the salmon marinade:*

- 1 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tbsp oyster sauce
- Sprinkle of turmeric powder
- 1tsp chilli powder



### **Method:**

First marinate the salmon. Add salmon fillet to clear plastic bag and add all the ingredients. Make sure all the salmon is covered and let the salmon to marinate for at least half an hour.

Second cook the rice in a rice cooker according to instructions.

Place salmon on baking tray with a bit of oil and bake for 20-25 mins at 180-200°

Heat a pan on medium heat with the oil. Once the oil is nice and hot, add the onions, ginger and chilli. Once half cooked, add the nasi goreng paste. Now add all the vegetables and stir, ensuring the vegetables are coated in the paste. Once ¾ done, add the soy sauce, then the rice. Stir thoroughly and cook until vegetables are ready. Add extra seasoning for taste. Plate up 😊