

# Nasi goreng



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For 2-3 servings:

250 g rice

1 carrot

1 onion

1 leek

100 g green beans

100 g of peas

broccoli

3 cm ginger, rasped (or 2 teaspoons ginger powder )

2 tsp coriander powder

4-5 garlic cloves, diced

chilli (optional)

2-3 tablespoons soy sauce

2 tablespoons oil

salt and pepper

## [peanut sauce](#)

Cook the rice and leave it to drain. It should not stick, otherwise rinse it with cold water .

Cut all the vegetables into cubes or slices. Cook the green beans apart, for 7-10 minutes and drain.

Heat 1-2 tablespoons of oil in a wok and add all the vegetables. Add a little bit of water (not too much), the ginger, the garlic and the coriander powder. Stir continuously for 5-6 minutes. The vegetables should be crunchy .

Finally add the salt, pepper and the soy sauce to taste, mix it well and then add the cooked rice.

Serve with peanut sauce and sweet-sour pickles .

Note: You can use different kind of vegetables: cabbage, cauliflower, celery, zucchini, etc .