



## **Buah Keluak Fried Rice**

*Serving: Serves four to five*

Transform leftover plain rice from yesterday's dinner into a fragrantly bold dish in no time at all. Batu Lesung's artisanal spice paste puts a contemporary spin on the conventional fried rice and lends a touch of robust flavours to an otherwise run-of-the-mill dish. Simply top with a sunny side up for a satisfying one-dish meal.

### **Ingredients**

3 cups of cooked rice  
1 chicken thigh, diced  
1 cup of long beans, chopped  
6 tablespoons of Batu Lesung Buah Keluak Sambal  
1 tablespoon of Red Boat Fish Sauce  
2 tablespoons of oil  
Salt to taste

### **Method**

1. Heat the oil in a wok over medium-high heat.
2. Add the chicken. Sear till the edges are lightly browned and just cooked through.
3. Add the rice, followed by the buah keluak sambal paste, fish sauce and salt.
4. Stir-fry till each grain of rice is well coated.