



TURMERIC FRIED RICE WITH LIME & SARDINES

Serves 1

INGREDIENTS

260g cooked rice
1/2 piece onion
4 tbsp raisin
100g mixed vegetable
2 tsp minced garlic
2 tsp turmeric powder
dash lime juice
dash peanut oil
dash parsley
dash fish sauce
1/2 can Ayam Brand Sardines in Tomato Sauce 215g



PREPARATION

Bake sardines in a pre-heated oven at 180°C for 10 minutes.
While it is baking, peel and dice the onion.

COOKING

Heat oil in a frying pan or wok and sauté the onion with the minced garlic.
Add rice, the mixed vegetables, the turmeric powder.
Stir-fry thoroughly, add raisin and the fish sauce and mix well a last time. Serve on a plate.

PRESENTATION

Serve the turmeric fried rice in a wide plate and garnish with cucumber, onions, tomatoes and coriander leaves.

Sprinkle a bit of parsley on top of the rice and place sardines beside rice.

For the final touch: pour lime juice on sardines.

Always serve hot and enjoy