

Lontong Goreng

Ingredients :

NONA Ketupat 130g cubed	2 packets
NONA oyster sauce	2 tablespoon
Chilli paste	2 tablespoon
Chopped Onion	1
Chopped Garlic	3 cloves
Ginger paste	½ tablespoon
Prawns shell removed	200g
Chopped Tomatoes	2
Tomato sauce	1 tablespoon
Sweet soy sauce	1 tablespoon
Eggs beat lightly	2
Cooking oil	3 tablespoon
Scallion for garnish	



Preparation Method :

- * Heat oil, fry onion, garlic and ginger until fragrant. Add blended chili, tomato, salt and NONA OYSTER SAUCE, stir for 2 minutes.
- * Add the prawn and fry until prawn is cooked. Add in cubed NONA RICE CAKE and continue stir frying.
- * Push ingredients to the side of pan, add more oil if needed, pour the eggs into the middle and let eggs cook.
- * Mix with the other ingredients, stir well. Remove from heat.
- * Garnish with scallion at the time of service.