



NASI GORENG WITH PEARLS EXPRESS

INGREDIENTS

- 2 bags TIPIAK Pears Express
- 2 tbsp. fresh coriander (chopped)
- 300g. pork tenderloin (cut into cubes)
- 12 cooked shrimps
- olive oil
- 2 onions (minced)
- 1 garlic clove (minced)
- 1 tsp. ginger powder
- 1 tsp. curry powder
- 150ml. coconut milk
- 200g. Parmesan cheese (grated)
- 1 tbsp. soy sauce
- 4 eggs
- Salt and pepper

COOKING INSTRUCTIONS

1. In a wok or frying pan heat the olive oil. Add cubes of pork until browned. Add shrimp, onion, garlic, curry and ginger powder, a pinch of salt and pepper, coconut milk and soy sauce. Let cook. In another frying pan scramble eggs and add a pinch of salt and pepper. Set aside. Fill a large saucepan with water and bring to a boil. Cook TIPIAK Pearls Express according to package instructions. Once cooked, place in a large bowl and fluff with a fork. Add pork mixture and scrambled eggs. Toss everything together and garnish with chopped coriander.