Indonesian Style Fried Rice

Ingredients
3 Tbsp honey or agave nectar
3 Tbsp soy sauce
5-6 cups cooked rice
1/2 lb brussel sprouts, thinly sliced (slice off the woody ends)
1/2 head of purple cabbage, thinly sliced
1 red onion, diced
4 garlic cloves, minced
3 small Thai chiles, diced and with seeds removed (you can use serrano or cayenne pepper)
2 Tbsp tomato paste
2 Tbsp white vinegar
2 Tbsp oil
eggs, 1 per serving (optional)

Directions
1. Combine honey and soy sauce in a small bowl, whisk set aside.
2. In a medium bowl set aside a large handful of cabbage and one of brussel sprouts (you will use later for topping).
3. Add 2 Tablespoons of cooking oil to a large skillet and cook onion over medium heat until soft. Add garlic and chiles and cook until fragrant, about 2 minutes.
4. Add remaining brussels sprouts and cabbage to pan and cook, stirring occasionally, until starting to brown, about 8 minutes. Add tomato paste, half of the honey/soy sauce mixture, and 1 Tablespoon of vinegar, and cook for 5 minutes.
5. Add cooked rice to the pan and stir until combined. Remove from heat.
6. Add 2 Tablespoons of cooking oil, remaining honey/soy sauce mixture, and 1 Tablespoon of vinegar to the bowl of reserved cabbage and brussel sprouts. Toss to combine.
7. In another lightly greased skillet, slightly fry egg or cook to your liking.
8. To serve, top cooked rice mixture with fresh marinated brussel sprouts and cabbage, and egg, if using.

Servings: 4-6
Prep time: 15 minutes
Cook time: 20 minutes
Total time: 35 minutes

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