

# Nasi Lemak

## Ingredients

1. 3 cups Rice
2. ½ cup coconut milk
3. 3 cups water
4. 2 pandan leaves
5. 1 stalk of lemongrass
6. 2 tsp vegetable oil
7. 1 cup ikan bilis
8. 1 cup dry roasted peanuts
9. Pinch of sugar

## Method

1. Combine water coconut milk and pandan leaves in rice cooker allow to cook wait ten minutes once done and fluff the rice
2. Preheat medium-sized pan with 1 tsp cooking oil
3. Add ikan bilis and fry until golden brown
4. In the same pan add 1 more tsp of oil cook peanuts until lightly brown
5. Add pinch of salt and sugar
6. Typically plated with sambal and hard-boiled egg