

NONA Bunga Kantan Beef Fried Rice



NONA's Special Ingredients

NONA Fried Rice Sauce

NONA Oyster Sauce

NONA Sesame Oil

Ingredients:

Beef, diced
1 tablespoon butter
1 egg
1 bunga kantan, sliced
1 carrot, diced
Oil
Salt
Chilled rice

Blended Ingredients

4 bird's eye chillies
2 cloves garlic
2 red onions
Some anchovies

Cara-cara memasak:

1. Heat some oil. Mix diced beef with some salt, then fry until almost cooked. Then, set it aside.
2. Add some butter to the remaining oil, then sauté the blended ingredients until fragrant and crisp.
3. Add **NONA** Fried Rice Sauce, **NONA** Oyster Sauce, then add in carrot and eggs. Scramble the eggs.
4. Add a few drops of **NONA** Sesame Oil.5. Untuk menggantikan gula dan garam, anda juga boleh masukkan Sos Berperisa Tiram NONA
5. Once the ingredients are cooked, add in fried beef.
6. Finally, mix in chilled rice and bunga kantan and combine everything together. Serve.