

# Low-Carb Vegetarian Nasi Goreng

Hands-on 20-25 minutes Overall 20-25 minutes

**Nutritional values (per serving):** Total carbs: 13.6 g, Fiber: 4.8 g, **Net carbs: 8.8 g**,

Protein: 11.3 g, Fat: 29.8 g, Calories: 357 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



## Ingredients (makes 4 servings)

- 1 small cauliflower, florets only (450 g/ 1 lb)
- 2 tbsp virgin [coconut oil](#) (30 ml)
- 1 small yellow onion, chopped (40 g/ 1.8 oz)
- 2 garlic cloves, minced
- 1 small carrot, chopped fine into matchsticks (60 g/ 2.2 oz)
- 2/3 cup shredded savoy cabbage (47 g/ 1.6 oz)
- 1/2 cup sliced red pepper (46 g/ 1.6 oz)

## Dressing:

- 1 tbsp [extra virgin olive oil](#) (15 ml)
- 2 tbsp [toasted sesame oil](#) (30 ml)
- 1 tbsp [coconut aminos](#) (15 ml)
- 1 tbsp grated ginger (6 g/ 0.2 oz)
- juice and zest from 1/2 lime
- 1 tsp chopped chilli pepper
- 1/2 tsp [fish sauce](#)
- salt and pepper, to taste

## To serve:

- 4 large eggs
- 1 tbsp [ghee](#) or virgin [coconut oil](#) (15 ml)
- 2 tbsp chopped coriander
- 1/2 cup sugar snap peas, finely sliced (30 g/ 1.1 oz)
- 1/2 cup finely sliced cucumber (60 g/ 2.1 oz)
- handful of blanched [almonds](#) (28 g/ 1 oz)
- lime wedges
- salt and pepper, to taste
- Optional:* [Sriracha](#) hot sauce for topping (you can [make your own](#))

- Preheat the oven to 180 °C/ 355 °F (fan assisted). Prepare the dressing by mixing all the ingredients together in a small bowl.
- Peel and finely slice the vegetables into matchsticks. Blitz the cauliflower florets in a [high speed food processor](#) until they resemble a rice consistency.
- Heat 1 tbsp of coconut oil in a saucepan. Add the onion and fry on a low-medium heat for 3 minutes until soft. Add the garlic and fry for another minute. Add the carrot and cabbage and fry for a further 1 to 2 minutes until el dente.
- Add 1 more tablespoon of coconut oil to the vegetables and stir fry the cauliflower rice altogether for a further 3 to 4 minutes. Stir through the dressing.
- Place the almonds on a baking tray and roast for 5 to 6 minutes until golden. Fry the eggs in a little oil to your liking.
- Place the cauliflower Nasi Goreng into bowls and top with sugar snap peas, cucumber, coriander, almonds and fried egg. Option to add chilli sauce, black pepper and an extra squeeze of lime. Best enjoyed fresh but can be stored in the fridge for 1 day.

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## Instructions