



## Mee Rebus

NIBBLEDISH CONTRIBUTOR

### Ingredients

1) 500 gm yellow noodle 2) 300 gm meat 3) 300 gm chicken meat 4) 300 gm dry prawn  
5) Salt & cooking oil 6) 2 tbsp chilies paste 7) 3 garlic 8) 5 onions 9) 1 bowl chicken  
stock 10) 1 tbsp palm sugar 11) 4 tbsp peanut 12) 2 tbsp curry powder 13) 2 pcs. sweet  
potatoes – boil and mashed Garnishing Ingredients: Fresh red and green chilies, spring  
onion – all shredded. 200 gm bean sprouts, boil egg, fried bean curd (cut cube) and fried  
shallot. Large tiger prawn (Optional)

### Instructions

1) Prepare garnish before cooking noodle and gravy. 2) Pounded onion, dry prawn,  
garlic until smooth. 3) Pounded peanut not too creamy for better result and tasted. 4)  
Heat oil and fry pounded ingredients, chilies paste and curry powder until fragrant. 5)  
Add stock, meat, sugar palm and bring to boil. Add mashed sweet potatoes to thicken  
gravy and add salt to taste. Keep gravy simmering until required. 6) Boil water in a deep  
pan. Scald the noodle, drain and remove. Scald the bean sprouts, drain and remove. 7)  
To serve, put some noodle and bean sprouts into individual serving plates. 8) Garnish  
well and pour in the hot gravy. Serve immediately.