



My style of indo mee

NIBBLEDISH CONTRIBUTOR

Ingredients

(A)

~ 1 pkt of indo mee (instant)

(B)

~ 1 no. of iceberg lettuce

~ 10gm anchovies

~ pepper powder

~ scallop sauce

(C)

~ 200gm minced fish meat

~ 1 no of egg

~ 4 spoon corn floor

~ 2 spoon of lea perrie soy sauce

~ pepper powder

~ parsley flake

~ 200gm bread crumb

~ oil

Instructions

~ mixed (C) all together, mixed them well set aside

~ heat up oil on pan, use spoon to scoop the meat into ball size put on pan to fry till golden brown colour

~ heat up oil on wok, put anchovies fry till golden colour, add on lettuce and then add on scallop sauce & pepper powder for seasoning

~ boil a pot of hot water, set the instant noodle inside boil for 2 min, toss the noodle with pre-mixed powder.

~ Voila, set all in a big bowl, noodle is ready to serve!