



Mei Goreng

NIBBLEDISH CONTRIBUTOR

Ingredients

Noodles - I like fresh egg noodles
1/2 Onion
2 cloves Garlic
1 hot Chilli
Prawns / Chicken
Vegetables like: Cucumber
Mung Bean Sprouts
Capsicum
Mushroom
An egg per serving
Curry powder
Kecap Manis (Indonesian thick sweet soy sauce)
Peanut oil
A wok

Instructions

1. Precook noodles, set them on to cook while you do the other stuff.
2. Ok, let's chop up the garlic, onion and chilli and fry gently in some peanut oil until just starting to brown.
3. Add prawns or chicken until cooked
4. Add vegetables (Except mung bean and cucumber) and fry until cooked to desired cookedness
5. I like to push every thing to the sides of the wok and scramble the egg in the middle at this stage
6. Add noodles and mung bean sprouts
7. Mix it all around
8. Add a good teaspoon of curry powder per serving, and cover everything in kecap manis, I use about 5-6 table spoons
9. mix more
10. serve garnished with chopped cucumber.