



Indonesian Bakmi Goreng

NIBBLEDISH CONTRIBUTOR

Ingredients

- 180gr Egg noodles
- 60gr Chicken (sliced)
- 40gr Shrimp
- 1pc Egg (beaten)
- 15gr Red chili (for egg)
- 30gr Straw mushroom
- 50gr Shredded cabbage
- 1tbs Oyster sauce
- 1tbs Sweet soy sauce
- 1tsp Soy sauce
- 1tsp Chicken powder
- 1/2tsp Sugar
- 3/4tsp Pepper ground
- 5gr Spring onion (garnish)

- 5gr Red chili (garnish)

Instructions

1. Boil chicken, shrimp and egg noodles until cooked.
2. At the same time heat the cooking oil on the wok, add egg and onion. After that add chili, mushroom and cabbage, stir fry.
3. Drain and transfer the noodles, shrimp and chicken to the wok, stir fry.
4. Add oyster sauce, sweet soy sauce, soy sauce, chicken powder, sugar and

pepper, stir well in the high heat.

5. Adjust the seasoning, then ready to the serve on the serving dish, and garnish with red chili and spring onion.