



Mee Goreng Mamak (Indian-Muslim Fried Noodle)

NIBBLEDISH CONTRIBUTOR

Ingredients

Nowadays it is very hard to find a stall with nice mee goreng mamak. To stop craving for this food, I try to cook myself..wanna know how it tastes like? Give it a try then!

Following ingredients are of a serving only:-

- 1 plate of yellow noodle
- 1 tomato - cut into 2cm cube
- 1/2 of a side chicken breast - diced
- few stalks of leafy green mustard (in this case I substitute with Chinese cabbage) - cut into 2in long
- 1 piece of traditional hard tofu - cut into 1.5cm cube
- 1 red chili - sliced
- 2 spoonful of chili paste
- 2 packs of McD tomato sauce / 2 spoonful of tomato sauce
- 2 gloves of garlic - diced
- 1 onion - diced
- 1 egg
- salt
- oil
- Lime (we called limau kasturi) - cut into half (optional)

Instructions

1. Heat oil in a non stick pan
2. Fry onion and garlic till fragrance and brownish, put aside
3. Fry tofu until its skin turn yellowish
4. Stir the tofu, onion and garlic together and add in the meat, until cook
5. Add in all the sauces, tomatoes and vegies, stir for a while before adding in noodles
6. Continue stir and add in salt to taste
7. Make a well in the middle and add in the egg, stir. As it's half cook, mix the noodle together
8. Garnish with sliced chili and dry fried onions
9. Squeeze in the limau kasturi on the noodle before eating