

Mee Goreng (Fried Noodles) - Vegetarian

Sunday, 03 July 2011 10:12 - Last Updated Monday, 05 September 2011 17:15

courtesy : Pn.Sharifah Khalid



Mee goreng is a fried noodles dish. It is slightly spicy with just a hint of component spices.

Serve it hot as a main course.

Ingredients:

300gm fresh yellow noodles (wash just before frying)

3 tablespoon oil 4 shallots ;sliced) pound

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2 cloves garlic)

1 teaspoon black peppercorn)

2 cardamom)

3 star anise) grind

3 cloves(a spice))

3 tablespoon sweet soy sauce

200gm bean sprouts (remove tail)

10 stalks chives; cut into 2cm length

salt and sugar to taste

Method of preparation:

Heat oil in a wok. Saute the pounded ingredients till the smell is fragrant.

Add the ground ingredients. Stir for about 2 minutes. Pour in the soy sauce. Mix well. Then, add the bean sprouts, chives, noodles, salt and sugar. Mix well and stir till noodle is cooked. Serve hot as a main course.

Note:

Adjust the amount of black peppercorn to control hotness.