



Mi Goreng (Indonesian Fried Noodles)

Description

A classic Indonesian street food dish made with stir-fried noodles, vegetables, and savory sauces, finished with rich flavors and a hint of sweetness.

Ingredients

- 100 g egg noodles
- 50 g garlic (finely chopped)
- 50 g red onion (finely chopped)
- 1 red chili (finely chopped)
- 1 egg
- *Option for meatlovers: add 50 g chicken*
- 100 g carrot (cut into strips)
- 80 g long green beans
- Cabbage (chopped)
- Pak Choi (chopped)
- 50 ml soy sauce
- Sweet soy sauce (kecap manis), to taste
- Oyster sauce, to taste
- Salt, to taste
- Vegetable oil, for frying
- Cucumber (for garnish)

Instructions

- 1. Prepare noodles**
Boil the noodles until softened, then drain and set aside.
- 2. Prepare ingredients**
Finely chop garlic, shallots, and chili.
Cut carrot and long beans into thin strips.
Chop cabbage and Pak Choi into bite-sized pieces.
- 3. Cook aromatics**
Heat oil in a pan.
Fry garlic, onion, and chili until fragrant.
- 4. Add protein & vegetables**
Optional: Add chicken and cook until done.
Add vegetables (and optional chicken) and stir-fry briefly.
- 5. Add noodles**
Add the cooked noodles to the pan and mix well.
- 6. Season & finish**
Add soy sauce, sweet soy sauce, oyster sauce, and salt.
Stir-fry until everything is well combined.
Push noodles to the side, crack in the egg, scramble, then mix through.

Yield

- 1 portion (serves how many people??)

Tips

- Use high heat for authentic wok flavor.
- Don't overcook vegetables—keep them slightly crunchy.
- Add fried shallots on top for extra texture and flavor.