

Indian Mee Goreng Recipe

(Indian Fried Yellow Noodles Recipe)

Ingredients: Serves 8-10

500 g (1 lb) Hokkien mee (fresh yellow noodles)
2-3 tablespoons oil
2 large onions, peeled and sliced
1 tablespoon chili paste or chili powder
1 teaspoon curry powder
2 potatoes, boiled, skinned and sliced thickly
1 bunch chye sim (Chinese flowering cabbage), cut into small pieces
2 tomatoes, quartered
2 pieces taukwa (firm soya bean cakes), deepfried and cut into 8 pieces each
300 g (approximately 9 oz) bean sprouts
a pinch of salt
1 teaspoon dark soy sauce or to taste
1 tablespoon bottled tomato sauce

Garnish:

Red and green chilies, sliced and fried shallots

Method:

Heat oil in a wok. When hot, sauté onions until soft. Add chili paste and curry powder. Keep stirring over a low fire to ensure no sticking. Sprinkle a little water to prevent burning. Turn up fire to medium. Add vegetables - potato first, followed by the greens, tomato, taukwa and bean sprouts. Season with a pinch of salt. Loosen noodles and add to the wok. Add soy sauce and tomato sauce. Mix thoroughly. Sprinkle a little water, if needed, for easier mixing. Garnish with fresh chilies and fried shallots. Serve immediately.

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