

Mie Goreng (Indonesian noodles)

Season: all

Serves: 2 or 8 tastes

Fresh from the garden: silverbeet, eggs, cabbage,

Equipment: chopping board kitchen knife mezza luna 2 x clean tea towels wooden spoon frying pan small bowl x 2 measuring spoons measuring cups	Ingredients: 2 instant noodle cakes SAUCE: 2 tablespoons kecap manis (sweet soy sauce) 2 teaspoons soy sauce. 2 teaspoons dark soy sauce, or more light soy sauce 1 tablespoon oyster sauce 2 tablespoons ketchup 1 teaspoon Sriracha 2 teaspoons oil STIR FRIED NOODLES: 2 tablespoons, vegetable oil 2 eggs lightly whisked. 3 garlic cloves finely chopped. 2 cups cabbage/silverbeet finely sliced. 1 cup beansprouts 3 green onions, cut into 3cm lengths (green and white part)
--	--

What to do:

1. Mix the Sauce in a bowl.
2. Prepare noodles per packet directions just before cooking.
EGG RIBBONS:
3. Heat 1 tbsp oil in a large pan over medium heat. Pour in egg, swirl to coat base. Cook 1 minute until mostly set, then roll and flip (do your best!).
4. Slide onto cutting board. Slice into 1cm thick pieces - you now have egg ribbons!
COOKING:
5. Heat remaining 1 tablespoon oil in the fry pan over HIGH heat.
6. Add garlic stir quickly, add cabbage and bean sprouts, toss for 1 minute until a bit wilted.
7. Add noodles, green shallots, and sauce, toss for 1 - 2 minutes until sauce reduces and noodles caramelise a bit.
8. Toss through egg ribbons and serve immediately!