

Mie Goreng

Ingredients

- 400g dried egg noodles

Sauce:

- 1 Tablespoon Sesame oil
 - 1/3 cup (80ml) kecap manis (Indonesian sweet soy sauce)
 - 2 Tablespoons light soy sauce
 - 2 Tablespoons Oyster sauce
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- 1 Tablespoon Olive oil
 - 4 eggs, lightly beaten
 - 2 garlic cloves, chopped
 - 4 spring onions, washed & thinly sliced, plus extra to serve
 - 200g Bok choy, washed & thinly sliced
 - 200g Cabbage washed & thinly sliced
 - 2 carrots, peel and grated
 - 100g bean sprouts

Method:

1. Cook the noodles according to packet instructions, then drain and rinse under cold water. Set aside.
- 2. Prepare all of the above ingredients. Set each prepared ingredient in a pile on a large tray.

Make sauce: Combine sesame oil, kecap manis, soya sauce and oyster sauce in a bowl and set aside.

3. Heat olive oil in a wok or large frying pan over medium heat.

Add garlic, toss to combine.

4. Add eggs and cook, stirring, for 2 minutes or until just cooked through. Add spring onion, pak choy, cabbage and carrots. Cook vegetables until just cooked then add cooked noodles and sauce. Cook, tossing, for 2 minutes or until heated through and all ingredients are coated in the sauce. Stir through bean sprouts and divide between serving bowls.

Serve immediately.