DONVALE STYLE INDONESIAN MEE GORENG

Serve 2 as individual meal or 8 as part of an Asian style banquet

Ingredients :
- 1 big clove of garlic (thinly slice)
- ½ medium size red onion (thinly slice)
- 500 gr fresh egg noodles (if dried, soften by soaking in boiled water)
- 100 gr cabbage (or Chinese cabbage, cut in chunk size)
- 50 gr carrot (thinly slice)
- 50 gr celery (thinly slice)
- 50 gr green veggies (such as broccoli etc. cut in chunk size)
- 125 gr Frankfurt (thinly slice)
- 6 tablespoon of olive oil
- ½ tablespoon of chicken stock powder
- 1 tablespoon of raw sugar
- 1 tablespoon of soy sauce
- 3 tablespoon of sweet soy sauce (kecap manis)
- salt and pepper to taste
- 1 egg

Method:
- Using a big frypan, put in half the oil, when hot cook the egg, set a side.
- Put the rest of the oil, garlic, onion, carrot and celery, stir until fragrant and the garlic golden brown.
- Add the rest of the ingredients and the egg to the pan.
- Keep stirring until all are mixed well (about 5 minutes).
- Served topped with spring onion or coriander or crispy shallot.

ENJOY
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