

Indonesian Mee Goreng Noodles

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/indonesian-mee-goreng-recipe>

Ingredients:

- 3 tablespoons vegetable oil
- 2 eggs
- 3 tablespoons kecap manis or dark sweet soy sauce
- 3 tablespoons light soy sauce
- 2 tablespoons ketchup
- 1 teaspoon shrimp paste
- 1 teaspoon chilli powder
- 1 tablespoon sesame
- 3 garlic cloves chopped
- 200 grams pork sliced, scotch fillet or fillet is great
- 200 grams prawns peeled and deveined
- 1/4 cup white cabbage sliced
- 400 grams Chinese egg noodles fresh
- 1/2 cup bean shoots
- 1/4 cup spring onions sliced, scallions
- red chilli sliced, to serve
- lime wedges to serve

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 74 grams
3. Cholesterol: 195 milligrams
4. Fat: 34 grams
5. Fiber: 4 grams
6. Protein: 36 grams
7. SaturatedFat: 11 grams
8. Sodium: 3730 milligrams
9. Sugar: 6 grams

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