

Mee Goreng - Spicy Indonesian Noodles

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- sauce
- 1 tablespoon peanut butter
- 1 tablespoon sweet soy sauce thick
- 1 tablespoon light soy sauce
- 3 teaspoons chili sauce
- 1 tablespoon tomato ketchup
- 2 tablespoons oyster sauce
- 3 tablespoons water
- noodles
- 1 tablespoon sesame oil
- 3 eggs
- 2 cloves garlic chopped finely or crushed
- 1 piece fresh ginger peeled and chopped finely
- 7 ounces chicken breast cut into ¼" slices
- 2 stalks bok choy chopped
- 10 ounces egg noodles grams fresh
- 2 handfuls beansprouts
- 2 tomatoes roughly diced
- juice from lime, quartered

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 260 milligrams
4. Fat: 15 grams
5. Fiber: 5 grams
6. Protein: 31 grams

7. SaturatedFat: 3.5 grams
 8. Sodium: 1110 milligrams
 9. Sugar: 14 grams
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