

Mie Goreng (Indonesian Stir Fry Noodles)

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1/4 cup kecap manis sweet soy sauce
- 1 1/2 tablespoons soy sauce
- 2 tablespoons Sriracha
- 1/4 teaspoon white pepper
- 2 tablespoons vegetable oil
- 3 stalks green onion chopped
- 2 red chili peppers spicy, chopped, optional, for additional heat
- 6 garlic cloves chopped
- 1/2 pound medium shrimp deveined with tails on
- 2 cups shredded cabbage or use bok choy
- 12 ounces egg noodles dried
- 1 cup bean sprouts fresh
- crispy shallots
- red chili flakes
- lime wedges

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 78 grams
3. Cholesterol: 160 milligrams
4. Fat: 12 grams
5. Fiber: 7 grams
6. Protein: 28 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1590 milligrams
9. Sugar: 7 grams

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