

Malaysian Fried Noodles (Mamak Style Mee Goreng)

Yield: 5 min
Total Time: 45 min

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

Ingredients:

- 1 cup dried red chili
- 1 tablespoon tamarind pulp
- 1 1/2 cups warm water divided
- 2 red chilies fresh, cut into 1/2 inch pieces
- 1/4 cup roasted peanuts
- 1/2 cup tomato ketchup
- 2 tablespoons soy sauce
- 2 Yukon Gold potatoes cut into small bite-sized pieces
- 3 tablespoons cooking oil
- 2 shallots small, thinly sliced
- 1 cup extra firm tofu cubed, or sliced fried tofu
- 1 pound yellow noodles fresh
- 2 eggs lightly beaten
- 1 1/2 cups bean sprouts fresh
- 1/4 cup roasted peanuts finely chopped
- 1 cup shredded lettuce
- 2 limes cut into wedges

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 101 grams
3. Cholesterol: 85 milligrams
4. Fat: 38 grams
5. Fiber: 12 grams
6. Protein: 31 grams
7. SaturatedFat: 10 grams
8. Sodium: 2580 milligrams

9. Sugar: 10 grams

Thank you for visiting our website. Hope you enjoy Malaysian Fried Noodles (Mamak Style Mee Goreng) above. You can see more 16 malaysian mee goreng recipe Cook up something special! to get more great cooking ideas.