

## Fried Noodles Sea - Mie goreng Laut

Fried Noodles Sea, is the serving that have material from foundation of sea animal that was processed for the daily menu. Ingredients:

- 300 grams wet noodles
- 200 grams fresh prawns, discard the skin and crack the back
- 200 grams fresh squid, piece in accordance with appetite (can be added by another, such as meatballs, etc)
- 2 eggs
- 1 tablespoon cooking oil
- 1-tablespoon chicken flavour powdered broth
- 5 garlic fangs, minced
- 1-teaspoon salty soy sauce
- 1 teaspoon granulated sugar
- 0.5 onion fangs, minced
- 1-tablespoon oysters sauce
- 2 sachet sauce / 2 tablespoon bottled sauce
- 4 sheets of green mustard greens, discarded his stick
- 1-teaspoon salt
- A little ground pepper
- 1 stick leek cut in piece

Preparation : Heat water 500 milliliters until boiling, poured to wet noodles, announced, then dry it.

Heat cooking oil, stir-fry the garlic and the onion through to fragrant, broke and input the egg, stir-fry, then input the prawns and the squid, chilli sauce, powdered broth, salt, pepper, salty soy sauce, granulated sugar. Cooked through to ripe.

Presented for 3 people. (rH)

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