

## Mie Tek Tek – Indonesian Fried Noodles

<p><b>Equipment:</b></p> <p>Sharp knife Chopping board Large bowl Measuring cups and spoons Mortar and pestle, or food processor Deep fryer Metal perforated ladle Wire rack</p>	<p><b>Ingredients:</b></p> <p>400 grams of egg noodles 2 eggs 2 tablespoons vegetable oil 2 small onions, sliced thin 5 cloves garlic, minced 2 large carrot sticks, cut into very thin matchsticks 3 red chili peppers, thinly sliced 2 stalks of green onions, chopped in 2 inches 1 tablespoon celery, thinly sliced 2 tablespoons kecap manis Salt to taste 150 grams cabbage, shredded 2 tablespoons of commercial crisp fried onions</p>
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### What to do:

1. Cook the dried noodles al dente and drain, rinse in cold water and drain again. Set aside.
2. Beat the eggs with a pinch of salt. Fry a thin omelet and let it cool. Roll it up and cut it into strips. Set aside.
3. Fry the onions and garlic in oil until fragrant. Add the carrots and stir fry for a few times. Then add the noodles and vegetables, except the cabbage. Toss the noodles and all ingredients until well combined.
4. Add the kecap manis (sweet soy sauce) and salt to taste. Stir fry for a couple of minutes. Add the cabbage and stir for another minute.
5. Serve immediately, garnished with the strips of omelet and some fried onions,