

Indonesian Bakmi Goreng with Chicken

Makes a small amount for 35 people

Equipment:

10 small bowls
1 medium bowl
Whisk
Measuring cups and spoons
Large bowl
Wooden spoon
Wok
5 sharp knives
4 chopping boards

Ingredients:

2 chicken breasts (diced)
2 eggs
2 tbsp. water
1 pinch turmeric powder
5 tsp oil
350g fresh egg noodles (soaked)
2 cups mixed vegetables
3 spring onions (sliced)
2 garlic cloves (crushed)
2 tbsp. spicy curry paste
3 tbsp. chicken stock (1/4 stock cube in 3 tbsp. of water)
3 tbsp. ABC Sweet Soy Sauce (Kecap Manis)
1/4 cup fried shallots (as garnish)
Lime (wedged, as garnish)

What to do:

1. Prepare all ingredients before cooking, eg chop vegetables, dice chicken, etc
2. Whisk egg, water and turmeric powder.
3. Heat 1 tsp oil on medium heat and then add the egg mixture. Make a thin omelette, roll, slice thinly, and set aside.
4. Heat 2 tsp oil and brown chicken in batches, set aside.
5. Saute spring onions, garlic and curry paste in 2 tsp of oil until fragrant. Add vegetables and stir fry for 2-3 mins, add chicken, toss.
6. Make a well in the middle of mixture and stir in stock and ABC Sweet Soy Sauce.
7. Add noodles and toss for 3 mins. Add sliced omelette and garnishes before serving.