

Bakmi Goreng with Chicken

Makes a small amount for 35 people

| Equipment: | Ingredients: |
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| 10 small bowls 1 medium bowl Whisk Measuring cups and spoons Large bowl Wooden spoon Wok 5 sharp knives 4 chopping boards | 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) ¼ 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.