

SINGAPORE MEE GORENG

新加坡马来炒面



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

- 1) Bean Sprouts: 120g
- 2) Celery: 10g
- 3) Choy Sum Stems: 40g
- 4) Eggs (beaten): 2
- 5) Water: 50ml
- 6) Sliced Onion: 20g
- 7) Tomato (cut into quarters): ½
- 8) Tomato Ketchup: 70g
- 9) Yellow Noodles: 225g
- 10) Love, Afare Singapore Mee Goreng Paste: 1 packet

Instructions:

- 1) Mix Love, Afare Singapore Mee Goreng Paste with tomato ketchup and set aside.
- 2) Heat oil in a pan and stir-fry eggs. Add bean sprouts, tomatoes, sliced onions, choy sum stems, and celery. Stir-fry on high heat. Add in the mee goreng paste and ketchup mix from step 1.
- 3) Add in yellow noodles and reduce to medium heat. Once noodles are hot, add in water, and stir-fry until the sauce is completely soaked up.
- 4) Dish onto plate and it is ready to serve.

Tips:

Enjoy the dish by adding seafood, meat, or other vegetables as desired.