

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Mee Goreng

This dish is reminiscent of Indian food, but with noodles. A truly Malaysian fusion of Indian and Chinese influences!

6-8 dried chiles, cut into strips
5 oz fresh medium shrimp
4 Tbsp light olive or vegetable oil
8 oz firm or pressed tofu, cubed
1 Tbsp minced garlic
1 tsp belachan (dried shrimp paste)
5 oz boneless chicken, thinly sliced
12 oz fresh wheat noodles
2 cup fresh spinach or bok choy
2 Tbsp light soy sauce
3 Tbsp tomato paste

½ tsp salt
½ cup chicken broth
2 eggs, beaten
1 white onion, sliced
1 tomato, diced
1 each red and green chiles, sliced
2 cup bean sprouts, tails removed
½ tsp ground white pepper
cilantro, scallions, fried onions (garnish)
several small limes, halved

Soak dried chiles in warm water to soften. Drain, then grind into a paste. Set aside. Peel and devein the shrimp; cover and refrigerate.

Heat 2 Tbsp oil in a wok or large skillet and stir-fry the tofu cubes until golden brown, about 5-7 minutes. Remove tofu from oil and drain on paper towels. In the same wok, add remaining oil and stir-fry 3 Tbsp of the fresh chile paste, garlic and belachan for 2-3 minutes, until fragrant. Add chicken and stir-fry until opaque, about 3 minutes. Add shrimp and stir-fry until they are cooked, about 2 minutes.

Add spinach and noodles and cook for a minutes. Then add soy, tomato paste, salt and broth. Cook for 3-4 minutes, until mixture is dry. Make a hole in the center and add the eggs. Stir until eggs cook. Add onion, tomato, chiles and bean sprouts and stir-fry for 3 minutes or so. Add fried tofu and stir to mix and warm. Season, garnish and serve.

Yield: About six servings

Preparation time: 45 minutes

Cooking time: 20 minutes

