

HOW TO COOK INDOMIE



Here is how to make indomie noodles in Nigerian and all the extra ingredients that I like to add, the extra ingredients tend to spice up the color of the indomie.

Personally I have to say that I like to eat lots of onions and other vegetables because of their nutritional values.

This noodle is packed with all the necessary ingredients that is needed for preparing it but I just like to add either all or some of the ingredients listed below.

- Fresh tomatoes
- Onions
- Fresh pepper
- Fluted pumpkin leaves
- Eggs

- vegetable oil

I use them as I like.

Note: there are several other noodle makers in Nigeria that have similar products like indomies, while many of them have gone extinct some are still very much around.

Here is my first and most popular indomie recipe, the way it serves best for breakfast.

I make this recipe with two sachets of (small indomies), two eggs, 1 big bulb of onions, 3 balls of fresh tomatoes and fresh pepper to taste.

THE PROCESS IS VERY SIMPLE.

- Pieces the indomie in a bowl and pour hot water to it, allow for about five minutes for the noodles to get soft.
- Set your frying pan on fire, add sliced tomatoes, onions, fresh pepper and fry for about five minutes also.
- Sieve the indomie noodles (remove water) then add the follow-come ingredients while still in the bowl, at this point the noodles will be both soft and hot. I like to use one for two just to minimize the sweetness (that is using the ingredient from one sachet to prepare two sachets).
- Break the two eggs into the same bowl containing the noodles and stir together, then transfer to the frying pan and finish up with the rest of the preparation process.
- The frying pan contains the fried tomatoes onions and peppers, cook and stir for about five minutes and you just made one of my favorite Nigerian breakfast recipes, serve with cold soft drinks.