

Balada Telur dan Tempe

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Preparation: 15 to 30 minutes
Cooking: 30 to 45 minutes
Yield: 6 porsi
Cuisine: Indonesian
Meal: Side Dishes
Season: Summer



Egg ballads and tempeh are one choice of side dishes that present two kinds of proteins at once. Only requires simple spices to bring this charming side dish.

Bahan

10	Curly red chili	Salt	
3	Finely chopped thai chillies or green chillis		Water
3	Garlic	$\frac{1}{4}$	Tempe
2	Red onion	6	Eggs
1	Tomato		Coconut oil

Directions

Boil 6 eggs in boiling water for 8 minutes. Peel and drain.

Blend curly chili, hot chili, onion, garlic, salt, and tomatoes.

Fry the eggs until golden, drain.

Saute the spices that have been mashed until the aroma of the spices smells.

Add eggs and water and tempe in sequence.

Add few water so that the spices can soak perfectly. Don't forget to correct the taste and adjust it to taste.