

Seblak Elbow Macaroni

Author: Juanita Ussianti

Preparation: Less than 15 minutes

Cooking: Less than 15 minutes

Yield: 1 porsi

Cuisine: Indonesian

Meal: Side Dishes

Season: Winter



Seblak, Bandung's favorite favorite food has been very popular since the 2000s and until now there have been many modifications. But certainly the main role is kencur.

Bahan

1	Macaroni	100 ml	Water
2	Meatballs	3	Vegetable oil
4	Tofu	3	Garlic
1	Beef sausage	2	Red onion
1	Egg	3	Finely
chopped thai chillies or green chillis			
$\frac{1}{2}$	Kaldu bubuk	1	Kencur
1 $\frac{1}{2}$	Salt		

Directions

Pour the oil sufficiently into a skillet then heat over medium heat. Saute the spices until fragrance. Add the eggs, stir until the eggs are threaded.

Add water, salt and powder broth. Mix well.

Add Elbow Macaroni, fried meatball (basreng), tofu and sausage. Stir until all ingredients are well mixed with and cooked.

Taste and stir until the water shrinks but does not dry. Turn off the stove fire. Serve while warm.