

Capcai

Author: Pipit Nur Rahma
Preparation: 15 to 30 minutes
Cooking: 15 to 30 minutes
Yield: 5 porsi
Cuisine: Indonesian
Meal: Other
Season: Summer



Capcai is suitable as one of the vegetable dishes that deserve to be chosen for those of you who want a variety of vegetables in one menu. This simple capcai is made with simple ingredients, but for practice friends can also add mustard or tomatoes

Bahan

½	Cauliflower	2	Red onion
¼	Kale		Salt
2	Carrot	1	Oyster Sauce
1	Egg		Water
1	Scallions		Coconut oil
4	Garlic		

Directions

Prepare all ingredients (cut cauliflower, cabbage and carrots, and leeks).

Slice the onion, garlic.

Saute the onions and garlic until the aroma comes out.

Enter the sliced carrots. Then add a few water so the carrots are tender.

Add eggs and stir quickly. Add cauliflower, cabbage, and bells and stir quickly.

Add salty soy sauce and kitchen salt then correct the taste. If it suits your taste then serve it.