

Sambal Tortilla Noodles

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Preparation: 15 to 30 minutes
Cooking: 15 to 30 minutes
Yield: 1 porsi
Cuisine: Indonesian
Meal: Main Course
Season: Winter



Sambal tortilla noodles are a fairly practical food because the ingredients are easily available. A mixture of sambal makes sambal tortilla noodles suitable for spicy fans. Tortilla chips are added to add crunchy and delicious chili noodles.

Bahan

70 g	Mie Telur	1	Garlic
100 g	Tortilla Chips	3	Chili
1	Onion, large	1	salt and

Directions

Peel the onion and garlic.

Make chili sauce: Wash the onion, garlic, and red chili, then the three using a stick or blender. Add kitchen salt.

Boil egg noodles with water for \pm 5 minutes (until the noodles are tender), then drain. Put the noodles on the plate.

Add enough pepper powder and kitchen salt to the noodles. Mix well.

Add the chili sauce to the noodles.

Take a handful of tortilla chips, squeeze them into smaller pieces, then add them to the noodles.

Tortilla Sambal Noodle is ready to be served.