

Martabak Mie

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Preparation: 15 to 30 minutes
Cooking: 15 to 30 minutes
Yield: 8 servings
Cuisine: Indonesian
Meal: Snacks
Season: Summer



Martabak mie are noodles with a combination of vegetables and eggs. Martabak mie are suitable as a side dish or snack.

Bahan

70 g	Mie Telur	1	Leek
2	Eggs	$\frac{1}{2}$	Carrots
2	Onion, large	1	Salt and pepper
2	Garlic cloves		

Directions

Wash the leeks, then cut them in small pieces transversely (not longitudinal pieces).

Peel the garlic and onion, wash with water, then cut into small pieces.

Peel and cut carrots into small cubes.

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

Mix egg noodles, leeks, garlic, onion, carrots, 2 eggs in one bowl. Add pepper powder and kitchen salt to taste.

Stir until all ingredients are mixed.

Prepare a frying pan that has been given cooking oil, turn on the stove, and wait until the cooking oil is hot.

Add the whole mixture to the frying pan. Fry the mixture until it is cooked (brownish yellow). If one side has matured, turn the mixture over.

Lift the martabak that has been cooked with a spoon, drain the oil. Place the martabak on a flat plate, then cut it. Martabak Noodles is ready to be served. Can be added with sauce according to taste.