

Bahmi Goreng

INGREDIENTS:

5 large onions
3 garlic cloves
1 head of cabbage
1 package bean sprouts (about 1 pound)
2/3 bunch leek parsely
Meat (pieces of pork or ham)
ketjap or maggi
Egg noodles

INSTRUCTIONS:

Cook egg noodles
Cook the onions till they are "yellowish", add meat (cook for about 20 min.on low heat).
Add cabbage, cover and heat on low for another 15 minutes.
Add leek & bean sprouts, cook for another 10/15 minutes on low heat.
Add noodles, then soyasauce (maggie)/parsely/salt/pepper and if you wish add more spices to taste.
Serve with ****"Sambal Oelek"** on the side.
****If you don't have Sambal, you can use red pepper or chili sauce instead****