



Pumpkin Curry
Noodles



HEALTHY RECIPES FOR YOUR FAMILY

Mee Serbaguna

miurai.world

Mee Rojak



Pomegranate
Noodle Salad





MEE ROJAK

INGREDIENTS:

- 2 pieces Mi URAI
- 1 cucumber, peeled and thinly sliced
- 100 g bean sprout, cleaned
- 2 fried tofus, chopped
- 1 boiled egg, sliced in half
- 3 cherry tomatoes

FOR SAUCE:

- 2 tbsp chili sauce
- 2 tbsp tomato paste
- 1 large shallot size clove
- 5 cloves garlic
- 50 g tamarind
- 1 tbsp shrimp paste
- 6 tbsp palm sugar
- 600 ml water
- 100 g sweet potato, steamed and mashed
- 150 g ground peanuts
- Sugar (to taste)
- Salt (to taste)

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside
2. Mix chili sauce, tomato paste, shallot, garlic, tamarind and shrimp paste. Add some water and mix until smooth.
3. Add palm sugar, remaining water, sweet potatoes and ground peanuts. Stir well.
4. Cook while stirred until boiled, add sugar and salt. Let cooked. Lift.
5. Put boiled Mi URAI on a plate, add cucumber, bean sprouts, tofu and egg.
6. Add rojak sauce, serve with lime.

FOR 2 SERVINGS



PUMPKIN CURRY NOODLE

INGREDIENTS:

1 pcs Mi URAI
300 g pumpkin, peeled
700 ml water
½ medium size onion, minced
10 curry leaves, blanched
1-2 carrots, diced
½ red pepper, paprika merah 1/2 buah, diced
½ green pepper, diced
250 ml coconut milk
2 coriander leaves, blanched
Sugar and salt (to taste)
1 tbsp acid water
3 tbsp cooking oil

FOR SPICE MIX:

1 tbsp paprika powder
1 tsp chili powder
1 tsp cumin powder
1 tsp fennel powder
1½ tbsp curry powder
1 tsp funegreek/ kelabet powder

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Boil the yellow pumpkin with water until soft, lift and puree. Set aside.
3. Sauté onion until fragrant; add curry leaves and all seasoning powder. Sauté until flavorful.
4. Add carrots, red and green chili pepper, stir well.
5. Pour yellow pumpkin puree; cook while stirring until it boils.
6. Pour coconut milk, boiled. Season with sugar and salt.
7. Add coriander leaves, stir well.
8. Add Mi URAI, stir well. Lift and serve.

FOR 2 SERVINGS



POMEGRANATE NOODLE SALAD

INGREDIENTS:

2 pcs Mi URAI
75 ml olive oil
Salt and sugar (to taste)
1 pomegranate, take the seeds
1 zucchini, diced
5 mint leave, chopped
2 stalks pasley, chopped
1 onion, chopped
1 tomato, diced
1 lemon, peeled

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside
2. Mix lemon water, lemon zest, olive oil, sugar and salt. Mix well and keep aside.
3. Mix pomegranate, zucchini, mint, parsley, onion and tomato. Mix well.
4. Add olive oil, mix well.
5. Add into the cooked Noodles, store and chill.

FOR 2 SERVINGS

MI TELUR URAI

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