



**Vegetable Scrambled
Egg Noodles**



**Onion Chicken
Noodles**

**LIGHT AND FRESH RECIPES
ANYTIME YOU WANT**

Mee Serbaguna

miurai.world

Mee Ayam Dabu-dabu





ONION CHICKEN NOODLES

INGREDIENTS :

2 pcs Mi Urai
3 cloves of garlic, chopped
3 shallots, chopped
¼ tsp pepper powder
700 ml chicken stock
4 stalks of leeks, chopped
Salt (to taste)
3 tbsp cooking oil

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Stir-fry shallots and garlic until golden brown and fragrant.
3. Add chicken, fry until its color has changed evenly.
4. Add the chicken stock, season with pepper powder and salt. Bring to a boil and reduce heat to low.
5. Add Mi Urai, served warm with the garnish (chopped leeks).

FOR 2 SERVINGS



VEGETABLE SCRAMBLED EGG NOODLES

INGREDIENTS :

2 pcs Mi URAI
2 garlic, chopped
3 shallots, chopped
2 eggs, beaten with a pinch of salt
100 ml water
1 carrot, cut lengthwise
4 stalks mustard greens, cut into 4 cm
½ tsp pepper powder
¼ tsp sugar
Salt (to taste)
3 tbsps cooking oil

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Stir-fry garlic and shallots until fragrant, keep aside.
3. Add egg, scrambled.
4. Add the water and carrot. Season with pepper powder, sugar and salt.
5. Pour it in cooked Mi Urai Original and mustard green, mix well.
6. Set aside and serve.

FOR 2 SERVINGS



MEE AYAM DABU-DABU

INGREDIENTS :

2 pcs Mi URAI
150 gr breast chicken fillet, diced
10 pcs cayenne, thinly sliced
6 onions, thinly sliced
3 red tomatoes, remove the seeds and diced
3 green tomatoes, remove the seeds and diced
5 tbsp lime water
3 tbsp vegetable oil
Sugar and salt (to taste)

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Coat the chicken with 1 tbsp Lime water and salt. Keep aside.
3. For dabu-dabu: Mix cayenne, onions, tomatoes, rest of lime water, sugar, salt and 1 tbsp vegetable oil. Mix well and let stand for 15 minutes.
4. Stir-fry the chicken until golden brown, lift and mix with sambal Dabu-dabu.
5. Add Mi Urai with Chicken Dabu-Dabu, mix well. Serve.

FOR 2 SERVINGS

MI TELUR URAI

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