



MAMAK STYLE FRIED MAGGI

INGREDIENTS

2 Packets MAGGI® 2-Minute Noodles
Curry

1 Tablespoon Cooking Oil

1 Unit Shallots

2 Cloves Garlic

200 Grams Harvest Gourmet Stir Fry
Mince

1/2 Tablespoon MAGGI® Chilli Sauce

1/2 Tablespoon MAGGI® Tomato
Ketchup

1 1/2 Teaspoon Sweet Soy Sauce

1 Cup Mustard Greens (Sawi)

1 Unit Tomato

1 Unit Firm Tofu

2 Units Calamansi Lime



PREPARATION

- 1.** In a saucepan, boil the MAGGI Noodles for 1 minute, wash with cold water and drain. Set it aside.
- 2.** Heat oil in a pan, fry the onion and garlic until fragrant.
- 3.** Add Harvest Gourmet Stir Fry Mince, fry lightly.
- 4.** Add the boiled noodles, MAGGI Curry Noodle seasoning for 2 minutes, MAGGI Chili Sauce, MAGGI Tomato Sauce and sweet soy sauce. Mix well.
- 5.** Next add the mustard leaves, tomatoes and tofu. Mix well.
- 6.** Serve with lime.

Recipe created by CHEF SHARIFAH

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)