



FRIED MACARONI WITH STIR FRY MINCE

INGREDIENTS

- 2 Tablespoons Cooking Oil
- 3 Cloves Garlic
- 3 Units Shallots
- 1 Packet MAGGI® Sambal Tumis
- 1 Packet Harvest Gourmet Stir Fry Mince
- 2 Tablespoons MAGGI® Chilli Sauce
- 4 Tablespoons MAGGI® Tomato Ketchup
- 1/4 Cup Water
- 1 1/2 Teaspoon Vegetarian Seasoning
- 400 Grams Macaroni
- 2 cups Mustard Greens (Sawi)
- 1 Small Carrot



PREPARATION

- 1.** Heat cooking oil. Fry the chopped garlic and sliced shallots until fragrant.
- 2.** Add MAGGI Sambal Tumis. Stir for while. Then, add the Harvest Gourmet Stir Fry Mince, fry until slightly cooked.
- 3.** Add MAGGI Chili Sauce, MAGGI Tomato Ketchup, water and vegetarian seasoning. Mix evenly.
- 4.** Add the boiled macaroni, mustard greens and carrots. Mix well. Ready to be served.

Recipe created by CHEF SHARIFAH HAMIDAH

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