



KUMAR'S

酷玛印尼风味Bumbu Bali鸡配炒面和芥蓝

BUMBU BALI CHICKEN AND CHINESE KAILAN NOODLES

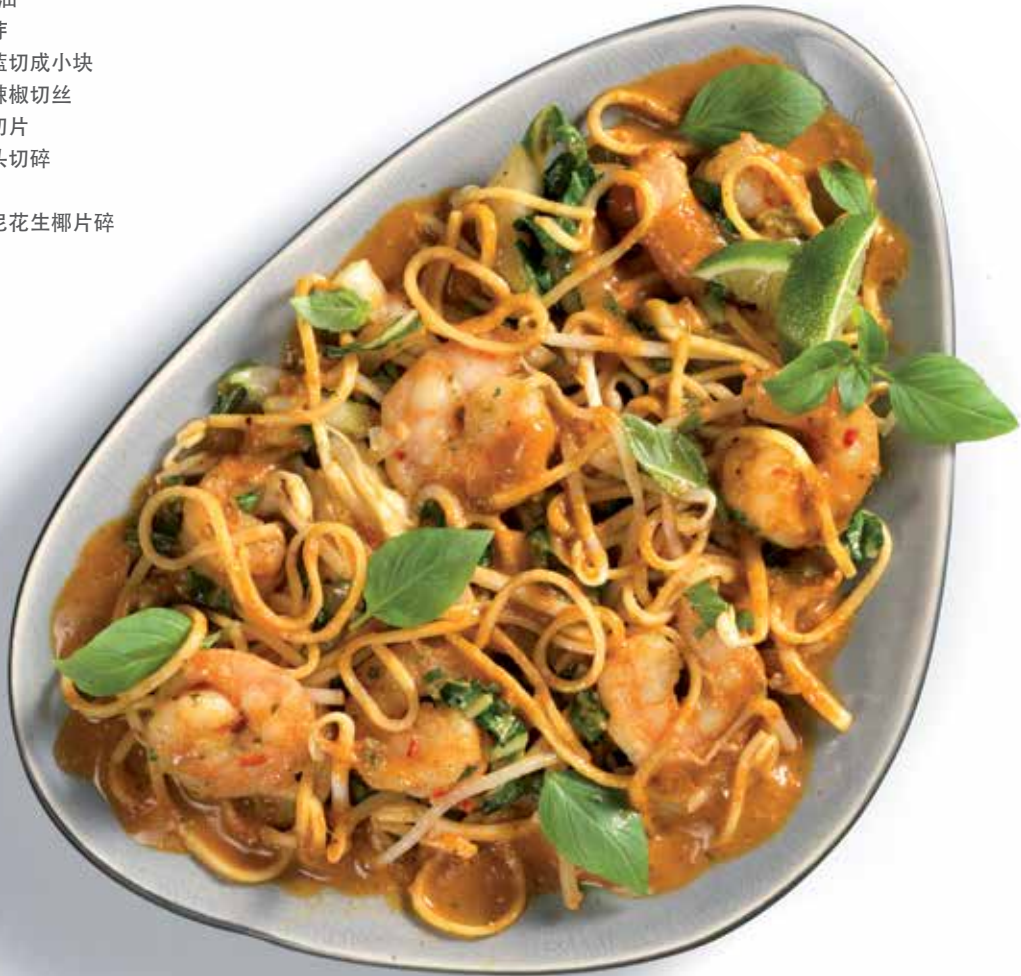


原材料

- 150克鸡腿肉切小块
- 100克生面
- 25克Bumbu Bali调味酱
- 25克高汤
- 25克油
- 5毫升酱油
- 75克豆芽
- 50克芥蓝切成小块
- 25克红辣椒切丝
- 25克蒜切片
- 15克葱头切碎
- 5克蒜末
- 10克印尼花生椰片碎

烹饪方法

- 将调味酱与高汤混合。将面放入加了盐的沸水中煮3分钟。将面条沥干，加入一些鸡精，一勺酱油和一茶匙油，混合均匀。将葱头、大蒜和鸡肉放入油锅翻炒，加入蔬菜什锦和面条，继续翻炒几分钟，加入调味酱混合均匀，最后出锅前放入豆芽。
- 装盘时用印尼花生椰片碎装饰。



INGREDIENTS

- 150g chicken thigh cut in small pieces
- 100g uncooked noodles
- 25g bumbu bali paste
- 25g chicken stock
- 25g oil
- 5ml soy sauce
- 75g bean sprouts
- 50g chinese kailan cut into small pieces
- 25g julliene red pepper
- 25g chinese (garlic) chives snipped
- 15g chopped shallot
- 5g chopped garlic
- 10g serundeng

PREPARATION

- Mix together the bumbu bali paste with the chicken stock.
- Cook the noodles in plenty of salted boiling water for 3 minutes.
- Drain the noodles, add a little chicken stock, 1 tsp of soy sauce and 1 tbsp of oil, mix well.
- Stir fry the shallot, garlic and chicken in the oil, add the vegetables and noodles, and continue to cook for a few minutes, add the bumbu bali mixture, mix well. Add the bean sprouts at the last minute,
- Garnish with serundeng