

Rice Dumplings with Noodles Recipe

(Mi Lontong - Indonesian Recipe)

Ingredients: Serves 4

6-7 lontong (rice dumplings)
250g egg noodles, covered with boiled water, drained
8 pieces fried bean curd, chopped
150g bean sprouts, blanched, drained
1 tablespoon finely sliced Chinese parsley
8 pieces rice crackers
fried shallots

Sweet Soy Sauce:

5 cloves garlic, sliced, fried
5 bird's eye chilies, thinly sliced
100cc hot water
4 tablespoons sweet soy sauce
salt, sugar and vinegar

Method:

Mix all the ingredients for the sauce. Leave aside. To serve, cut rice dumplings and arrange in a bowl. Add noodles, bean curd, bean sprouts and sliced Chinese parsley. Cover with sauce. Add rice crackers and fried shallots.

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