

Mie Goreng

Ingredients

2 Eggs	3 T Sweet Soy Sauce
1 T Dark Soy Sauce	1 T Oyster Sauce
1 T Ketchup	1 T Sesame Oil
2 t Chili Sauce	1/4 t White Pepper
2 clv Garlic (minced)	1 Chicken Thigh (chopped)
1/2 lb Shrimp	1 lb Egg Noodles (fresh)
2 c Bean Sprouts	2 Green Onions
4 oz Firm Tofu	1 c Cilantro
1 Lime (cut into wedges)	2 T Vegetable Oil

Mie Goreng

Instructions

1. Lightly beat the eggs in a small bowl. Season with salt and pepper. Heat a small non-stick frying pan on medium low heat. Add a touch of oil and swirl to coat. Pour in a thin layer of egg and swirl to coat the bottom of the pan. Cook, untouched over low heat until egg sets and releases. Use a rubber spatula to flip and cook for another 10-15 seconds. Remove from the pan and repeat until all the eggs are cooked. Let cool slightly, roll and slice into ribbons.
2. In another small bowl, mix together the sweet soy sauce, soy sauce, oyster sauce, ketchup, sesame oil, chili sauce, and white pepper. Set aside.
3. Heat up 2 tablespoons of oil in a wok over medium heat. Add the garlic and cook, stirring, until aromatic. Turn the heat up a bit and add the chicken and cook until lightly golden then add the shrimp. Cook, stirring often, until the chicken and shrimp are cooked through.
4. Add the noodles, bean sprouts, tofu, egg, and the sauce and toss until everything is well coated and the noodles are heated through. Top with cilantro and serve with lime wedges.