



Meatballs and Indomie

INGREDIENTS

- 1 pack Indomie Instant Noodles
- ½ kg Meatballs; ready made
- 1 Tomato
- 1 tbsp Tomato Paste
- 1 Onion
- 2 Garlic Cloves
- 1 tsp Curry Powder
- 1 tbsp Vegetable Oil
- Salt and Pepper to taste
- 1 cup Water
- 1 tsp Unsalted Butter

DIRECTIONS

Into a blender, add tomato, tomato paste, onion, garlic cloves, curry powder and water. Blend till smooth. Into a pot on low heat, add the tomato blend, some salt and pepper and vegetable oil. Let it cook till it becomes a thick sauce. In the meantime, air fry the meatballs at 180°C for 10 minutes. Once done, remove the meatballs from the air fryer and put them into the sauce. Stir to ensure each piece is well coated. Cook noodles according to the instructions on the package. Drain excess water. While still hot, add butter and toss. Serve meatballs over the noodles.

January

2023

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Indomie, Egg & Avocado

INGREDIENTS

- 70g Indomie Instant Noodles
- 1 Yellow Yolk Egg
- ¼ Avocado
- 1 tsp Tomato Paste
- 1 small Onion; finely chopped
- 1 Garlic Clove; minced
- ½ tbsp Vegetable Oil

DIRECTIONS

Boil egg for 7 minutes. Heat vegetable oil in a pan. Add onions and cook till translucent. Add garlic, tomato paste and noodle seasoning. Cook for a few seconds till the garlic is fragrant. Add 1 cup of water and bring to boil. Add noodles and and cook on low heat till the noodles are soft. Peel egg and cut into half. Slice avocado. Serve noodles with egg & avocado.

February

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Creamy Chicken & Mushroom Noodles

INGREDIENTS

- 1 pack Indomie Instant Noodles
- 1 Chicken Breast; cut into small pieces
- 1 White Onion; finely chopped
- 2 Garlic Cloves; minced
- 5 Cherry Tomatoes; cut into half
- 1 cup Mushrooms; sliced
- 1 tbsp Butter
- 2 tbsp Vegetable Oil; divided
- Salt and Pepper to taste
- ½ cup Cooking Cream
- Parsley Leaves

DIRECTIONS

Add noodles into a bowl together with the Bumbu sauce and pour some hot water over it. Let it sit till needed. In a large pan heat 1 Tbsp oil and 1 Tbsp butter together at medium high heat. Season the chicken with salt and pepper. Once the butter is completely melted, add chicken & fry until browned and cooked through about 2 minutes each side. Take cooked chicken out of the pan and set aside. In the same pan add 1 tbsp oil and cook the onion until lightly browned, about 2 minutes. Add the sliced mushrooms & garlic, and cook until tender, another 2 minutes. Add cooking cream and ⅓ cup of the noodle water. Stir and simmer for 2 minutes. Add cherry tomatoes and noodles. Stir to combine everything. Add chicken and parsley leaves, toss for 30 seconds before serving.

March

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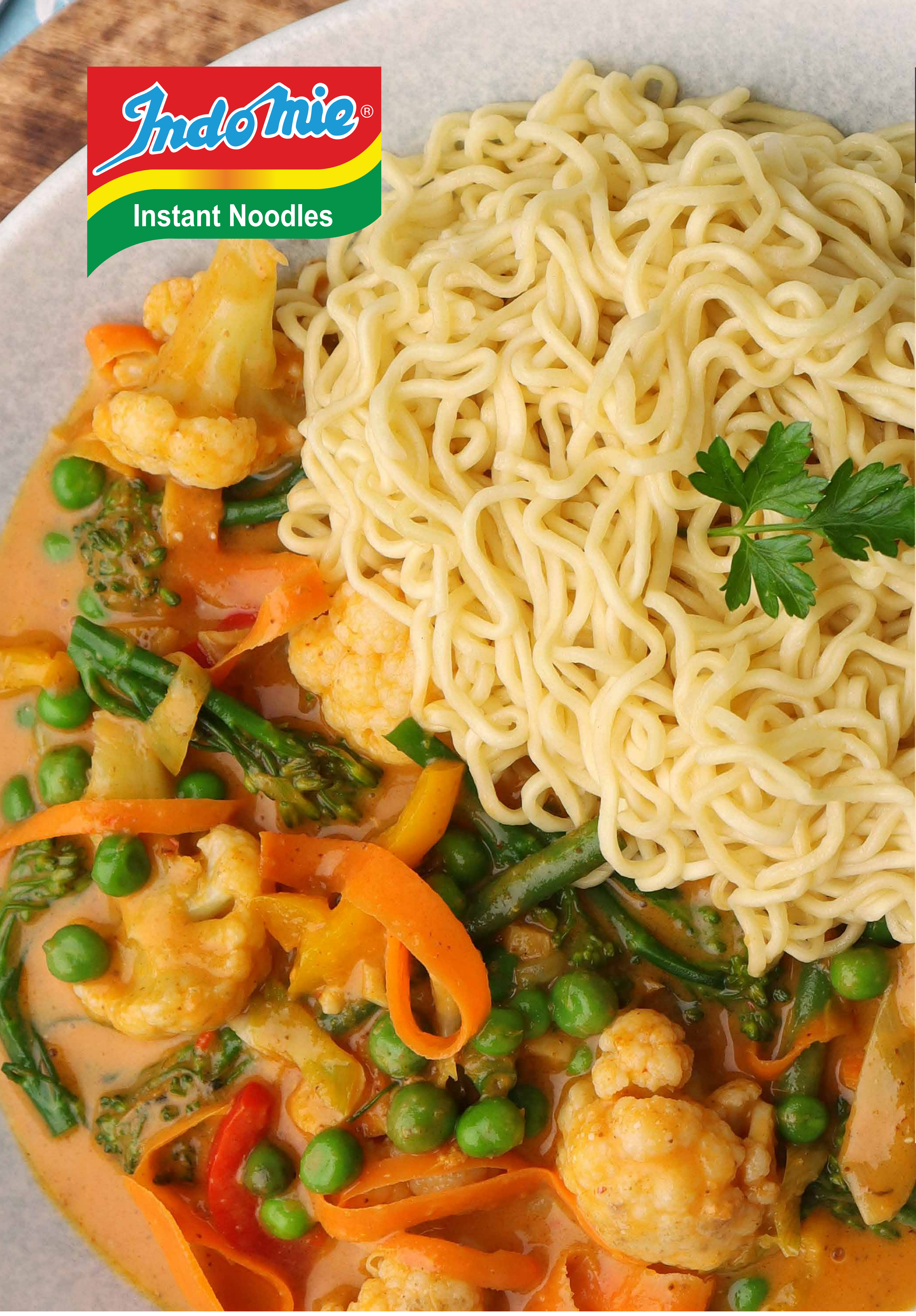
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Creamy Veggie Curry with Indomie

INGREDIENTS

- 1 pack Indomie Instant Noodles
- 1 cup Cauliflower Florets
- 1 cup Soft Stem Broccoli
- 1 large Carrot; use a peeler to cut into ribbons
- 1 cup Green Peas
- A handful of French Beans
- ½ Red Bell Pepper; sliced
- ½ Yellow Bell Pepper; sliced
- 1½ cups Coconut Milk
- ¼ cup Coconut Cream
- 1 tbsp Curry Powder
- 1 Onion
- 1 Tomato
- 3 Garlic Cloves
- 1 tsp Minced Ginger
- 2 tbsps Vegetable Oil
- ¼ cup Water
- Salt to taste

DIRECTIONS

Add 1 cup of water into a pot and place a steaming basket over it. Add cauliflower, broccoli, french beans & peas. Cover and bring water to boil for 3 minutes over medium heat. Remove from heat and set aside. Into a blender, add coconut milk & tomato and blend till smooth. Heat vegetable oil in a pan. Add onions and ginger. Fry for 1 minute before adding garlic and curry powder. Cook for another minute then add the coconut milk tomato mixture. Cook on low heat for 3 minutes then add coconut cream. As it starts to thicken, add some salt to taste, carrots, peppers and the previously steamed veggies. Cover and cook for 2 another minutes.

April

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Indomie Chicken Laksa

INGREDIENTS

- 1 pack Indomie Instant Noodles
- 2 tbsps Red Curry paste (made from processing dried chilli, ginger, garlic, coriander stalks, lemongrass, lime juice, sea salt)
- 1½ cups Coconut milk
- 1½ cups Water
- 1 tsp Sugar
- 1 tsp Fish sauce
- 1 Chicken Breast, cut in bite size pieces
- 2 Spring Onions, finely sliced (plus more for garnish)
- Juice of 1 lime

DIRECTIONS

Add paste in a large pan and cook for 3 minutes over medium high heat. Add coconut milk, water, fish sauce, noodle seasoning and sugar. Bring to a boil. Add chicken pieces and poach for 8 minutes until cooked. Add spring onions and noodles. Cook for another 3 minutes till the noodles are soft enough. Serve, garnished with spring onions and some chilli.



May

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Indomie Bone Broth

INGREDIENTS

- 70g Indomie Instant Noodles
- 250g Beef Bones
- 4 Garlic Cloves
- Small piece of Fresh Ginger
- 1 Onion
- 1 tbsp Fish Sauce
- 1 tsp Dark Soy Sauce
- 4 cups of Water
- ½ tbsp Vegetable Oil
- ½ Onion; finely sliced, for serving
- Fresh Coriander Leaves; finely chopped, for serving
- 1 Chilli; cut into small pieces

DIRECTIONS

Heat vegetable oil in a stock pot. Add the bones and cook them till they are browned. Add garlic, onion, ginger, fish sauce, soy sauce and water. Season with Bumbu sauce from the noodle package. Bring to boil on high heat till it foams on top. Lower heat and use a wooden spoon to scoop out the whitish scum out. Boil on low heat for 15-20 minutes till it reduces. Cook noodles according to the instructions on the package and drain. To serve, add noodles, onion, coriander and chilli into a bowl. Scrape off some meat from the bones and pour the hot broth over the noodles.

June

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Indomie Rolex

INGREDIENTS

- One 70g Indomie Instant Noodles, cooked as per the instructions on the package
- 2 Eggs; plus 1 extra
- 1 Chapati
- ½ Red Bell Pepper; sliced
- ½ Yellow Pepper; sliced
- ½ Red Onion; finely sliced
- 2 sprigs Spring Onions; finely chopped
- Salt and Pepper to taste
- 2 tbsps Vegetable Oil

DIRECTIONS

Heat 1 Tbsp vegetable oil in a nonstick pan on high heat. Add bell peppers and onion. Sauté for minute. Remove and set aside. In a bowl beat eggs, springs onions and some seasoning together. Heat the remaining vegetable oil. Add eggs. Before it cooks all the way through, add some noodles and peppers on one end. Using a spatula, carefully fold the other half of the egg over the noodles into a roll. Take it off the pan. Into the same pan on low heat, place the chapati, brush the one egg evenly on the chapati then place the noodle egg roll on top, roll it once again so it's folded into the chapati. Cook the roll on both sides before taking off the heat. Cut into 2 & serve.

July

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Indomie Veggie Stir-fry

INGREDIENTS

- 1 pack Indomie Instant Noodles
- 1 cup Cauliflower Florets
- 1 cup Soft Stem Broccoli
- 1 large Carrot; use a peeler to cut into ribbons
- 1 cup Green Peas
- A handful of French Beans
- ½ Red Bell Pepper; sliced
- ½ Yellow Bell Pepper; sliced
- 3 Garlic Cloves
- 1 tbsp Salted Butter

DIRECTIONS

Add 1 cup of water into a pot and place a steaming basket over it. Add cauliflower, broccoli, carrots, french beans and peas. Cover and bring water to boil for 3 minutes over medium heat. Remove from heat and set aside. Into a pan add butter, once it's melted add garlic. Sauté the garlic for 1 minute. Add vegetables and stir fry for 2 minutes over medium high heat. Take off heat & set aside. Cook noodles according to the instructions on the package. Drain the excess water. Add noodles into the veggie mix and toss. Serve immediately while still hot.

August

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Spinach Pesto Indomie

INGREDIENTS

- One 5-in-1 pack Indomie Instant Noodles
- 3 leaves of Spinach; steamed for 1 minute
- 3 cloves of Garlic
- A small handful of Fresh Basil Leaves
- 1/3 cup Olive Oil
- 2 tbsps Lemon Juice; freshly squeezed
- 6 Cashew Nuts
- Pinch of Sea Salt

DIRECTIONS

Place all ingredients in a food processor and run it till the mixture is smooth. Cook noodles according to the instructions on the package, reserve 1/3 cup of the water and drain the rest. Toss the noodles in the pesto sauce with some of the water that was reserved earlier. Add the pesto a little at a time until well coated. Serve and enjoy.

September

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Chilli Prawn Indomie

INGREDIENTS

- 120g Indomie Instant Noodles
- 1 tbsp Vegetable Oil
- 400g Prawns; peeled and deveined
- 2 Garlic Cloves; finely chopped
- ½ tsp Chilli Flakes
- 2 tps Light Soy Sauce

DIRECTIONS

Cook the noodles in a large pot of boiling water seasoned with Bumbu sauce until just al dente. Reserve ¼ cup of the noodles water in case you need to thin out the noodles sauce later. While the pasta is cooking, heat the 1 tablespoon of vegetable oil in a large frying pan over medium heat. Add the garlic, prawns and chilli flakes. Cook for 3 minutes or until the prawns are pink and opaque. Pour over the soy sauce and the reserved water. Drain the noodles and add into the pan with the prawns. Turn the heat back to high and toss the noodles in the sauce for 2 minutes. Serve.

October

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Ground Beef Indomie Soup

INGREDIENTS

- 1 Jumbo pack Indomie instant Noodles
- ¼ kg Ground Beef
- ½ tbsp Tomato Paste
- 1 Onion; thinly chopped
- 1 tsp Minced Garlic
- ½ tsp Cumin Powder
- 1 tbsp Vegetable Oil
- Salt to taste

DIRECTIONS

Add the beef to a pan on medium heat and let it cook/brown till all the water is drained. Then allow it sear a little before adding some Vegetable oil. Allow the oil to heat up before you add the onions, garlic and a sprinkle of salt. Cook while stirring for 1.5 minutes. Add the Cumin powder and tomato paste. Stir to get everything together and cook that for 2 minutes. Add 3 cups of water and let it simmer for a few minutes. Add some of the noodle Seasoning(Bumbu sauce) followed by the Instant Noodles that you will cook on heat for 1 minute before taking off heat. Gently stir & Let the noodles sit in the hot soup for another 30 seconds to loosen up and absorb the soup nicely. Serve hot or warm with a garnish of fresh coriander and chillies.

November

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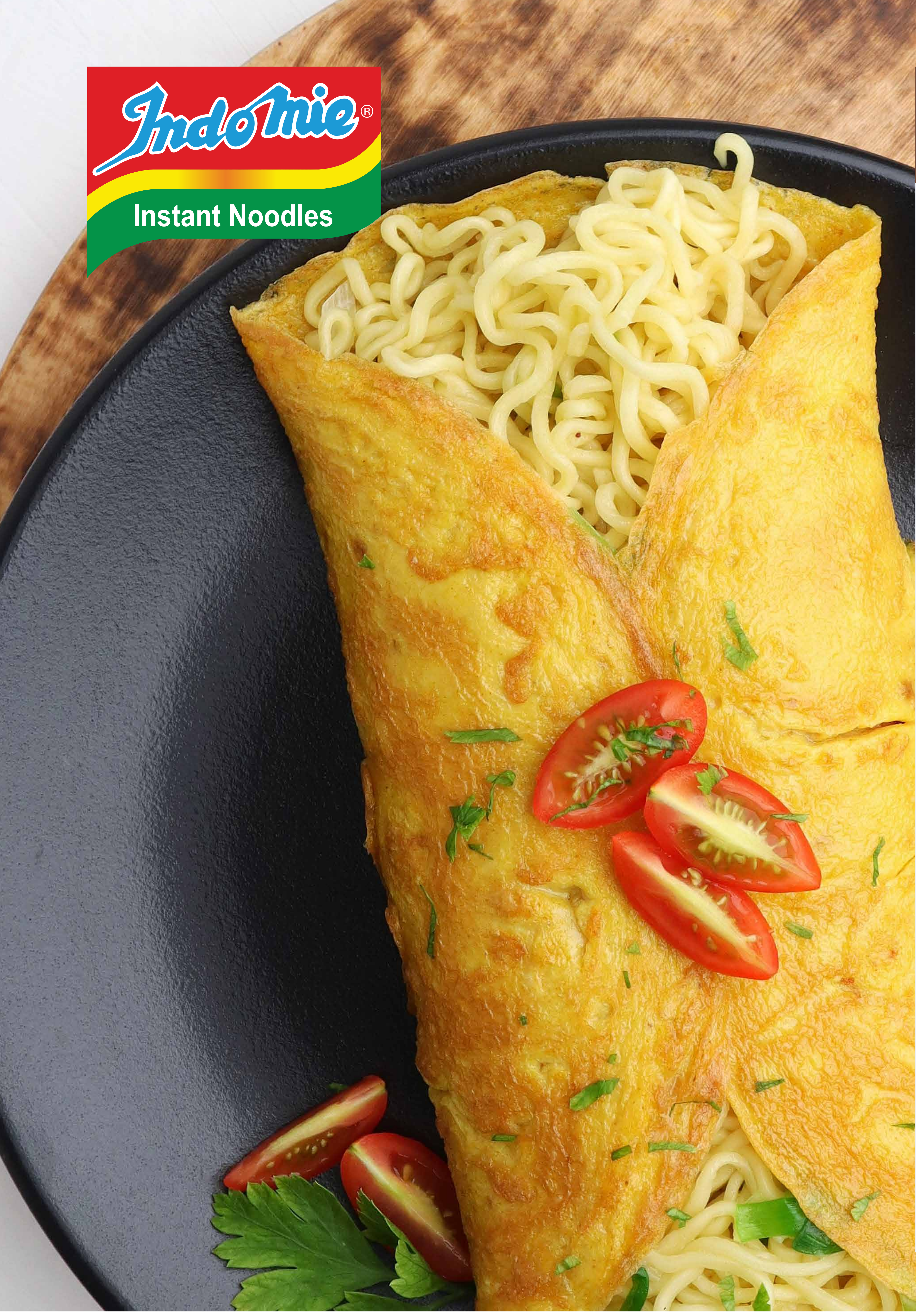
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Omelette with Indomie

INGREDIENTS

- 70g Indomie Instant Noodles
- 3 Eggs
- 2 sprigs of Spring Onions; finely chopped
- 1 Garlic Clove; minced
- 2 tbsps Vegetable Oil
- 4 Cherry Tomatoes; cut into halves
- 4 Button Mushrooms; sliced
- Salt and Pepper to taste

DIRECTIONS

Crack eggs into a bowl, add salt, spring onions, garlic and pepper. Beat till well combined. Cook noodles according to the instructions on the package. Heat ½ Tbsp vegetable oil in a nonstick pan for a minute. Add mushrooms, season with salt and pepper. Sauté them for 3 minutes till all the moisture is drawn out. Add cherry tomatoes, cook for 2 minutes until they are blistered. Remove from the pan and set aside. In the same pan, heat the remaining oil till it's hot. Carefully pour the eggs into the pan, lower heat. Before it completely dries up, add the noodles. Layer them over the omelette. Add the mushrooms and slightly fold the omelette over. Cook for another minute covered. Serve immediately.

December

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