

SEDAAP RECIPE



Mi Sedaap Pizza

Ingredients:

- 1 pack of **Mi Sedaap Mi Sambal Goreng**, boiled for 3 minutes then drained
- **Mi Sedaap Mi Sambal Goreng** seasoning
- 2 eggs, beaten
- 1/2 tsp of salt
- 2 tbsp of margarine
- 1 tbsp of chopped onion
- 2 tbsp of tomato pasta sauce
- 1 fresh tomato, finely chopped
- 1 tsp of sugar
- 100g of chicken meat, cut into small dices
- 1 tbsp of red bell pepper, cut into dices
- 1 tbsp of green bell pepper, cut into dices
- 75 gr of mozzarella cheese

Preparation:

1. Mix noodle with eggs and salt.
2. Heat margarine, stir-fry onion until soft.
3. Put in tomato pasta sauce, sugar, chicken meat and fresh tomato.
4. Mix evenly then followed by **Mi Sedaap Mi Sambal Goreng** seasoning and bell pepper, remove from flame.
5. Prepare baking pan, layer with margarine, place noodle dough, then arrange seasoned chicken on top, lastly sprinkle shredded mozzarella cheese on top.
6. Bake in oven for 10 minutes until cheese melt.

This recipe has been tried and tested at Mi Sedaap's kitchen.

**Try me...
You'll be HOOKED!**



Truly Delicious Taste!