

# ASIAN NOODLES FOR DINNER

Malaysian wok fried *Mee Goreng* and Thai *Ladna* Noodles in Gravy are great dishes you will never get tired of eating.



Rainy weather calls for hot off the wok noodles with bits of kale, collard greens, crispy tofu and eggs. Or indulge in a bowl of fresh rice noodles cooked in a flavorful gravy over chicken and mustard greens, so delicate it just melts in your mouth. Both *mee goreng* and *Kuay Tiao Ladna* are one of those great dishes you will never get tired of eating.

In fact, in neighborhood Malaysian or Thai restaurants, these noodle dishes are most eaten since they are quick and easy to make supper, tasty and satisfying. In this class, you will enjoy these noodles with lovely Barbeque Sweet Hoisin Chicken. You will also take away - how to choose and buy the right noodles from many brands on the shelves and how to create sauces for noodles in your home kitchen?



## DINNER MENU

*Mee Goreng* - vegetarian style wok-fried noodles with kale, crispy tofu, sweet shallots, and egg cooked in delicious Asian sauces with lime. Popular street food of Indonesia, Malaysia & Singapore.

*Kuay Tiao Ladna* - Fresh wide rice noodles, dark green vegetables and chicken cooked in a flavorful gravy. A favorite of most people who eat at Thai restaurants.

Barbeque Hoisin Chicken  
Dessert & Wine

Chef's Christina Arokiasamy's Malaysian Kitchen

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