Main dishes / Indonesia

rice noodles with white beans and courgette · Indonesia

A modern Indonesia-inspired noodle or pasta dish with courgette and drained cooked white beans.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g rice noodles
- ☐ 500 g courgette
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked white beans
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds

Let's make it.

01 Cook the rice noodles according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the courgette and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the courgette and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

AI-developed, not kitchen-tested.

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