Main dishes / Indonesia

rice noodles with tempeh and daikon · Indonesia

A modern Indonesia-inspired noodle or pasta dish with daikon and tempeh.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g rice noodles
- ☐ 500 g daikon
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g tempeh
- ☐ 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 daikon and cut into small, even pieces. Finely chop the onion.

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

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

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.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-id-09-19-bcd9ecd