

**Serves 5-6
people**

INDONESIAN STYLE FRIYAN

INGREDIENTS

500 gr chicken or pork minced
250 gr raw prawns
1- 2 spring onions
1 clove of garlic
3 tbsp plain flour
2 tbsp corn flour
2 tsp vegeta
1 tsp pepper
2 tsp white sugar
2 whole eggs
5 tbsp veg oil

METHOD

Step 1.

Mince raw prawns roughly, so you still be able to taste the texture of them.
Chop finely the spring onion and garlic.

Add everything together in a big bowl and mix thoroughly and taste.
Form into any form or sizes but rather flat, and fry them up until golden brown. (medium heat flame)

Step 2.

You can also make meatballs into chicken broth or simmering water (make sure the water or broth is not boiling), until the meat balls cooked, then increase the heat until boiling.

Taste the broth and add seasoning to your taste.

Step 3.

Serving: add meatballs and fried meat in a bowl with some blanched bokchoy/ english spinach, any green veggies and add some of its broth.
Add chopped spring onion/ chopped corriander.

Enjoy.