

STIR FRIED SHREDDED ROTI (KOTTU ROTI)

- 3-4 pieces roti canai, cut into thin strips.
- 6 garlic cloves, crushed
- 4 cm ginger, roughly chopped
- 2 small red onions
- 8 curry leaves
- 1 green chilli
- 1 tomato, roughly chopped
- 2 tbs vegetable oil
- 1 tbs curry powder
- 1 tbs tomato paste
- 1/2 tsp ground cumin
- 1 tbs dark soy sauce
- 1 carrot, cut into matchsticks
- 1 cup chopped bok choy / kale
- 2 eggs lightly beaten
- coriander sprigs, to serve

- 1/3 chilli paste

METHOD

- * Combine garlic, ginger, half the onion, curry leaves, green chilli and tomato in a food processor until it forms a paste.
- * Heat oil in a wok over high heat. Add paste and cook for 5 minutes. Add curry powder, tomato paste, cumin + soy sauce and stir to combine.
- * Add carrot, bok choy / kale, and remaining onion and cook until vegetables are almost tender. Add roti canai strips + toss around to soften.
- * Push mixture to the side of the wok, add egg and stir for one minute or until set.