

# Spinach Noodle Popcorn with Green Chili



PT MANUNGAL PERKASA

## SPINACH NOODLE INGREDIENTS:

- **ASTER** flour 1000 gr
- Salt 20 gr
- Sodium benzoate 0,4 gr
- Spinach leaves + a little water, blended 200 gr

## POPCORN COATING MIXTURE INGREDIENTS:

- **DAHLIA** flour 100 gr
- Egg 1 pce
- Garlic powder 3 gr
- Ground pepper 2 gr
- Salt 5 gr

## GREEN CHILI SAUCE INGREDIENTS:

- Shallots 3 cloves
- Garlic 2 cloves
- Green chili peppers 15 pcs
- Bird's eye chili 5 pcs
- Salt 2 gr
- Sugar 1 gr
- Cooking oil for sautéing as needed



## HOW TO MAKE NOODLE:

1. Mix salt, sodium benzoate, and blended spinach. Stir well.
2. Mix **ASTER** flour with the spinach mixture. Stir until combined.
3. Cover the dough and let it rest for about 15 minutes.
4. Roll out the dough repeatedly until the desired thickness is reached (approximately 1.5 mm).
5. Cut the dough using a noodle cutter.
6. Weigh 75 grams of noodles per portion. Yields approximately 17 bundles.
7. Take one bundle and boil until cooked. Drain.
8. Add wheat flour, egg, salt, garlic powder, and ground pepper to the cooked noodles. Mix well.
9. Randomly cut the noodle mixture using scissors.
10. Shape into small balls. Repeat until all the mixture is used. Fry in hot oil until golden. Remove and drain.
11. Top the fried noodle balls with the green chili sauce.

**Yields 30 pieces.**

## HOW TO MAKE GREEN CHILI SAUCE:

1. Blend the green chilies, bird's eye chilies, shallots, and garlic until smooth.
2. Sauté the blended mixture in oil. Add salt and sugar. Cook until fragrant..

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

