1. **Tempeh/Tofu with chili/tomato sauce**

- Tempeh or Tofu

- Oil

- Onion

- Garlic

- Tomato (or tomato sauce)

- Chili (optional)

- Flavouring

**How to cook:**

- First of all, fry the tofu or tempeh until it turns golden or half cooked. Set aside

- Second, add a little cooking oil, then cut the onion and garlic. Afterwards add the tomato or tomato sauce and you can also add the chilies if you want. Cook until completely cooked or until the oil from the tomatoes comes out. Finally, add the flavouring to add flavour to the food

 - Drain and serve

1. **Fried Kangkung/Water Spinach (You can replace with Fresh Spinach or Bok Choi).**

- Oil

- Onion - Garlic

- Kangkung (or Fresh Spinach or Bok Choi)

- Chili (optional)

- Flavouring

**How to cook:**

* Clean and cut the kangkung first.

Then, add a little cooking oil in the frying pan, after that add the onions and garlic until cooked.

* Put the kangkung that has been cleaned and washed
* Finally, add the flavouring to add flavour to the food.
* Drain and serve
1. **Ayam Rica (Chicken Rica)**

- Oil

- Onion

- Garlic

- Tomato

- Chili

- Ginger

- Lime leaves

- Turmeric

- Chicken

- Flavouring

**How to cook:**

* Cut the chicken first, cut it according to taste
* Puree or grind the onions, garlic, ginger, turmeric and chilies.
* After puree, put a little oil in the cooking pan, wait until it's hot, then add the ingredients that have been puree
* Then add the chicken, tomatoes, lime leaves and add flavourings. Then cook until done
* Drain and serve
1. **Ayam Kecap**

- Oil

- Onion

- Garlic

- Tomato

- Ginger

- Chicken

- Sweet Soy Sauce

- Sweet Potato

**How to cook:**

- Cut the chicken first, cut it according to taste

- Mixed the chicken, onion, garlic, tomato, ginger, sweet potato and sweet soy sauce until all are evenly mixed.

- Then add a little oil then put all the ingredients that have been mixed into the pan and cook until cooked

- Drain and serve

1. **Sambal Ikan-Teri**

- Oil

- Anchovy

- Tomato

- Chili

- Flavouring

**How to cook:**

* Fry the anchovy first, half cooked
* Heat the oil and put the tomato and chili, then cook until completely cooked or until the oil from the tomatoes comes out
* Then add the anchovy and flavourings
* Drain and serve