

Birthday Mee Recipe

(Nyonya Birthday Noodles Recipe)

Ingredients:

300 g yellow egg noodles
300 g fairly big prawns
150 g chicken meat
75 g crab meat
200 g streaky pork
115 g beansprouts (taugeh)
2 big eggs
2 stalks of coriander (cilantro) leaves
1 fresh red chili
2-3 tablespoons oil

Method:

Scald noodles in boiling water for half a minute and drain. Shell prawns, clean, wash and drain. Shred chicken meat. Remove beansprout ends. Clean, drain and scald in boiling water until cooked but still crispy. Clean coriander leaves and break into several pieces. Remove chili seeds and slice chili finely. Beat eggs. Heat pan and add 2-3 tablespoons oil. Pour in eggs. Hold the two ears of the pan with a cloth, lift pan up and swirl to spread egg thinly. Turn egg over when cooked and slightly brown. Remove. Shred. Set aside. Fill a pot with 6 rice bowls water. Bring to the boil and add pork. When it is nearly cooked, remove pork, slice away skin and shred meat. Bring liquid in the pot to a boil again. Add chicken meat, prawns, shredded pork and crab meat. Slow boil until ingredients are cooked. Remove heat. To serve, put noodles and beansprouts into a deep plate. Pour gravy mixture over. Garnish with sliced eggs, chili, coriander leaves and sambal belachan (pls refer to more Nyonya Recipes).

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