

## Char Kway Teow Recipe

(Singaporean Teochew Fried Flat Rice Noodles with Chinese sausage and chives recipe)

**Ingredients:** Serves 6-8

½ cup vegetable oil or lard  
1 tablespoon chopped garlic  
2 Chinese sausages, sliced  
1 fish cake, sliced  
100 g (3 oz) medium shrimps, peeled and de-veined  
500 g (approximately 9 oz) fresh kway teow (flat rice noodles)  
½ teaspoon salt  
1 tablespoon dark soy sauce  
1 tablespoon light soy sauce  
1 tablespoon fish sauce  
1-2 tablespoons sweet dark soy sauce  
4 eggs, lightly beaten  
1 tablespoon oyster sauce  
300 g (approximately 9 oz) bean sprouts  
1 tablespoon chili paste or use bottled sambal chili  
100 g (3 oz) shelled sea hump (cockles), optional  
1 small bunch of chives, cut into short lengths

### Method:

Do not wet noodles before use or the dish will be soggy. Heat large wok until smoking hot. Add half the oil and fry garlic until fragrant. Add the sausage, fish cakes and shrimps. Fry for a minute. Move ingredients to the side of the wok and add 1 tablespoon of oil and add in lightly beaten eggs. When eggs are half-set, add loosened noodles on top and also add in oyster sauce, salt, light soy sauce, fish sauce and dark soy sauce. Mix well, stirring but careful not to break the noodles. Move noodles to the side of the wok and add 1 tablespoon of oil in the center of wok. When hot, fry the chili paste. Move in the noodles and add bean sprouts, chives and sea hump, if using. Toss to combine and serve hot.

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