

Fried Oysters Noodle Recipe

Ingredients: Serves 4

300g fresh yellow noodles
80g shrimps, peeled and de-veined
80g shredded pork (preferably belly pork)
40g crabmeat
¼ dried plaice or pee hoo, bought skinned and cut into squares
(save some for garnishing)
150g fresh oysters or frozen oysters (buy at supermarkets)
200g mustard greens or chye sim
2 stalks leeks, cut diagonally into 3cm strips
6 shallots, peeled and sliced thinly
3 cloves garlic, peeled and chopped finely
1 bunch coriander leaves OR Chinese parsley
½ teaspoon dark soy sauce
1 teaspoon light soy sauce
2 cups stock made from pork and chicken bones boiled in water
3 tablespoons peanut oil or lard
1 teaspoon salt or to taste
1 tablespoon fish sauce (nampla)
¼ teaspoon pepper
1 tablespoon rice vinegar

Method:

Heat oil in a wok and stir-fry sliced shallots until golden brown. Set aside. Add chopped garlic and dried plaice and stir-fry. Add dark soy sauce, shredded pork, shrimps and leeks; stir-fry for a few seconds. Pour 2 cups of soup stock into the wok; add noodles and light soy sauce. Simmer, covered, for ½ minute. Stir noodles and let mixture simmer until stock is partially absorbed by the noodles. Stir for a few more seconds. Dribble remaining soup stock around sides of the wok. Add oysters and mustard greens; cover wok and let mixture simmer for a few seconds. Add salt, pepper and fish sauce. Serve noodles on a large plate. Drizzle vinegar over and garnish with fried shallots, crabmeat and coriander leaves. If you want your cooked mustard greens to look fresh and crisp, blanch them separately in a pot of boiling water and 2 tablespoons of oil for a few seconds.