

Fried Vermicelli Recipe

(Bihun Goreng - Indonesian Recipe)

Ingredients: Serves 4

250g dried vermicelli
5 tablespoons oil
5 cloves garlic, finely chopped
250g chicken, finely sliced
200g shrimps, shelled and de-veined
100g carrots, thinly sliced
125cc stock/water
3 cabbage leaves, cut into ½ cm pieces
150g Chinese cabbage, cut into 3 cm pieces
50g snow peas, cut the ends
2 scallions, cut into 3 cm pieces
2 sprigs Chinese parsley, cut into 2 cm pieces
2 tablespoons salty soy sauce
4 tablespoons sweet soy sauce
½ teaspoon pepper
1 teaspoon salt

Method:

Blanch the dried vermicelli with hot water until tender. Drain, then set aside. Sauté garlic in oil until golden brown, then add chicken, shrimps and carrots. Stir until the shrimps change color. Pour in the stock and bring to the boil. Add vegetables, soy sauces, pepper, salt and vermicelli. Mix well until the stock is completely absorbed. Serve hot with a sprinkle of fried shallots.

[asian_free_recipes_download][asian_free_recipes_download]