

Fried Yellow Noodles Recipe

Ingredients:

500 g fresh yellow noodles
200 g small shrimps
200 g chicken or pork
2 cups of water
6 stalks of mustard greens (chye sim)
1 tablespoon oil
1 tablespoon chopped garlic
1 tablespoon peel and sliced shallots
1 tablespoon light soy sauce
1 teaspoon dark soy sauce
1 teaspoon cornflour (cornstarch) made into a paste with some water
Salt and pepper to taste
1 teaspoon sugar

Garnishes:

Fried crispy shallots
Scallions
Red chilies
Fresh coriander (cilantro) leaves
Omelet strips, using 2 eggs

Method:

Prepare the garnishes. Break two eggs into a bowl, season with a pinch of salt and fry in a little oil in a hot pan to make an omelet. When cool, cut into thin strips. Slice scallions and red chilies thinly. Wash and cut coriander leaves into short lengths. Leave all aside. Now ready the ingredients. Peel and de-vein shrimps and reserve the shells. Bring two cups of water to the boil and cook shells until they turn pink. Remove. Add pork or chicken meat to the same pot. Remove after about 10 minutes. When cool, shred meat. Reserve this stock. Wash and cut mustard greens into 5-cm lengths. Heat oil in a wok, large enough to accommodate the noodles. When hot, sauté garlic and shallots until fragrant. Add prawns and shredded meat. Season with the soy sauces. Add the stock, thickened with the cornflour. Add sugar. Bring to the boil, stirring all the time. Add the vegetables, then the loosened noodles. Mix well. Adjust seasoning if needed. Remember that yellow Hokkien noodles come ready salted. Garnish with fried crisped shallots, sliced scallions and chili, omelet strips and coriander leaves.