

Spicy Fried Yellow Noodles Recipe

Ingredients:

3 tablespoons vegetable oil
2 cloves garlic, crushed
150 g fresh prawns (shrimps), shelled
500 g fresh yellow wheat noodles
75 g bean sprouts
100 g Chinese cabbage, separated into individual leaves
3 tablespoons water
4 tablespoons sambal goreng (fried chili paste)
1 potato, boiled, peeled, and diced
2 tomatoes, quartered
1 teaspoon salt, or to taste
3 eggs
1 piece bean curd, lightly fried and quartered

Method:

Heat oil in a wok over high heat and fry garlic for 1 minute, until golden and fragrant. Add prawns, noodles, bean sprouts and Chinese cabbage and fry for 2 minutes. Add water, sambal goreng, potato, tomatoes, bean curd and salt and stir vigorously for 3-5 minutes. Push noodles to one side, crack eggs into wok and scramble until just set, 1 to 2 minutes. Toss well to mix. Serve hot.

Note: Instead of prawns (shrimps), you can use sliced fish cake or shredded, boiled chicken or mutton.

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