

Taiwanese Oily Noodles Recipe

Ingredients:

1800g oily noodle
10 slices 1-inch length leek
1200g bean sprouts
10 shrimps, cleaned, shelled and de-vein
10 meat balls
10 slices mashed fish meat
10 slices pork (bite-sized pieces)
a pinch of white pepper powder

Seasoning:

1 tablespoon stew meat sauce (refer More Taiwanese Recipes below)
300cc chicken or pork stock

Method:

Blanch 75g noodle, leek and sprouts, transfer into bowl. Pour stock, add 1 tablespoon meat sauce, 2 slices blanched pork, 2 shrimps and 2 mashed fish slices, sprinkle with white pepper powder to taste and ready to serve. The other way to assemble, blanch oily noodle, shrimps and mashed fish slices, transfer to bowl, add meat sauce, blanched leek and sprouts. The difference of oily noodle and road side oily noodle is the seasoning of black vinegar and mashed garlic. The seasoning of oily noodle excludes these two items. For the vermicelli, please weigh about 60g and prepare 1200g for total amount. That is because vermicelli swelled after cooking.

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