



Char Kueh Tiaw

NIBBLEDISH CONTRIBUTOR

Ingredients

tablespoon of oil 4 cloves of chopped garlic 1 bunch (300g) of kuew tiow - blanched with hot water for 3mins 2 tablespoon of kicap manis (sweet dark soy) - A 1 tablespoon of chilli paste - A 2 tablespoon of soy sauce - A 4 prawns 1 egg 1 dash of pepper 1 bunch of parsley

Instructions

Saute garlic with prawns. Once the prawn is cook, set aside. Add in kuew tiow, and stir fry for few mins. Add in all the A ingredients and stir well. Break the egg and cover the kuew tiow with it. Keep stirring, season with pepper. Dish and serve with prawn and parsley.