



Egg noodles with shrimp, meatballs + hoi-sin sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 'bo vien' Vietnamese meatballs*
- 1 pack egg noodles
- 1/4-1/2 can hoi sin sauce*/**
- 1 stalk spring onions
- a handful of shrimp, cleaned
- sesame oil
- ground pepperoncino
- salt, pepper to taste

*you can buy these at most Asian grocery stores

**I don't like my food to be swimming in hoi-sin sauce so I usually use about 1/4-1/2 of a can, depending on how many people I am cooking for.

Instructions

1. Add around 1 cm of water into a wok and heat the wok over high heat. When the water starts to boil, add the shrimp and cook the shrimp until pink. Drain, set aside.
2. Boil the frozen Vietnamese meatballs as instructed on the packaging. When done, chop into halves or quarters. Set aside.
3. Boil the noodles, following package instructions. When draining the noodles, let it remain in the sieve/strainer and add some sesame oil on the hot noodles, stirring with chopsticks.

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4. Heat a wok, add sesame oil then toss the meatballs and shrimp into the wok.
 5. Add the hoi sin sauce and just heat up the meatballs and shrimp in the oil and sauce mixture so it's evenly coated.
 6. Add the noodles and spring onions into the wok and stir-fry quickly for 1-2 minutes over high heat. Add the ground pepperoncino and salt, pepper to taste.
 7. Switch off heat and serve.