Fried kueh teow (Fried flat rice noodle)

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pkt flat rice noodle-(kueh teow)
1 small red onion
2 pips garlic
1 chilly
few slices of fish cake or any meat desired
1 tbsp fish sauce
1 tbsp oyster sauce
1 tbsp dark soy sauce
1 cup bean sprouts
1 stalk spring onion-chopped
1 egg
3 tbsp oil

Instructions

1, Wash the noodle to loosen , drain well.
2, heat oil, add pounded onion,garlic and chilly.
3, Add fish cakes, then egg scramble it , add noodle.
4, Stir well mix and add bean sprout and spring onion.
5, season well. Serve hot.