



Chinese Mee pok soup

NIBBLEDISH CONTRIBUTOR

Ingredients

4 bundles of fresh mee pok-(egg noodle)

For the meat balls:

300gm meat -minced

salt and pepper

1 tbsp roll oats

1 tsp chopped parsley

1 egg

1/2 tsp cornflour

1 tbsp chopped onion

1 tsp chopped garlic

For the soup:

4 chicken pieces

1 tbsp chopped onion

1 tsp chopped garlic

1 tsp chopped ginger

1/2 tsp salt,

1 tsp oyster sauce

1 tsp anchovy granules

2 tbsp fish sauce

pepper

1 floret broccoli-cut small pieces

parsley

For the sauce:-pounded

1 red chilly

3 bird eye chillies

2 pips garlic

1/2 " ginger
4 limes-extract juices and sliced rinds finely
1 tsp sugar
1 tsp light sot sauce

Instructions

1. For the meat balls:- mix altogether and form small balls. Fry in oil till golden, drain.
 2. For the soup:- Saute onion,garlic and ginger in 2 tbsp oil. Add 4 cups water and chicken pieces.
 3. Let boil till chicken are tender and add meat balls, season and lastly add broccoli . then drop an egg and stir.
 4. Blanch noodle in boiling water for 2 mins. Drain.
- Serve soup , chicken and meat balls on noodle. Sprinkle some golden fried garlic. Best eaten with chilly lime sauce.