



Fried chinese egg noodle-chow mein

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pkt of fresh chinese egg noodle or wonton noodle.
1 tbs chopped garlic,
2 tbsp grounded chillies
100 gm peeled prawns
2 tbsp chopped chives
2 small heads of baby kailan-sliced
1 small carrot- grated lenght-wise
1 cup bean sprouts

seasoning:

1 tbsp oyster sauce,
2 tbsp fish sauce
1 tbsp dark soy sauce

Instructions

1. Bring 1/2 pot of water to boil and drop in noodle and toss for 1 min and drain.
2.Heat 3 tbsp oil and saute garlic and chillies. Add prawns and vegetables, Add seasoning. Mix well for 2 mins, dish out and serve.