



# 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 length-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.