Wat Dan Hor-Fried Rice Noodle with Seafood and Egg Gravy Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1lbs rice noodles/sticks - 2tsp dark soya sauce - oil for cooking Gravy: - 6 medium-sized prawns; shelled and deveined - marinated with pinch of salt, pepper - 8 fishballs; sliced (to make them fishcakes-??) - 1 piece chicken thigh meat; cut into bite-size - 0.8-1lbs bok choy and bok choy-sum, cleaned and cut into sections of stalks/stems and leaves - 1/2tsp crushed garlic - 1/2tsp crushed ginger - 1 tbsp cornflour mixed with 1/2 cup water - 1/2cup chicken broth - 2 eggs - pepper and salt to taste - oil for cooking - water

Instructions

1. Loosen the fresh rice noodles 2. Heat oil and saute prawns till cooked, set aside 3. Add in fishball slices, fry till soft, set aside 4. Heat more oil in frying pan/wok at high heat add in rice noodles, add dark soya sauces and stir fry briskly (Note: You can allow noodles to burn a little at the edges for that smaky taste). Set aside. 5. Add more oil into frying pan and fry the chicken till cooked. Add in garlic, ginger and fry until fragrant. 6. Pour in broth and bring to the boil. Simmer 5mins. 7. Add in vegetables(stalks/stems first, then leaves since former takes longer to cook) and when gravy comes to a simmer, add in the cornflour mixture. Bring gravy back to simmer 8. Add in the cooked prawns and fishcakes. Season to taste. 9. Turn off heat and crack in the 2 eggs, stir to cook the eggs 10. Dish gravy onto the fried rice noodles