

Braised Noodles with Dried Shrimps Recipe

Ingredients: Serves 4

60g dried shrimps
10-15 stalks scallions
250g noodles

Seasonings:

1 tablespoon Shao-xing wine
½ tablespoon soy sauce
salt to taste

Method:

Rinse dried shrimps, soak for a little while, trim off head and feet shells. Cut scallions to 5cm sections. Heat 4 tablespoons of oil to fry scallions until browned and fragrant. Add dried shrimps in, continue to fry until dried shrimps has fragrant too. Splash wine and soy sauce in, add 7 cups of water, bring to a boil. Turn to low heat, cook for about 10 minutes. Boil noodles for a few seconds, remove to the soup stock, cook over low heat until noodles are tender enough (about 5-8 minutes). Season with salt. Serve hot.

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