

## **Fried Hokkien Mee with Chives Recipe** **(Fried Fresh Yellow Noodles with Chives Singaporean Recipe)**

**Ingredients:** Serves 8-10

200 g (7 oz) medium shrimps  
300 g (approximately 9 oz) belly pork  
2 squids or calamari  
4 fishcakes, sliced  
1-2 tablespoons chopped garlic  
500 g (1 lb) fresh Hokkien mee (fresh yellow noodles)  
300 g (approximately 9 oz) bean sprouts  
1 teaspoon fish sauce  
1 small bunch Chinese chives, cut into short lengths  
Pepper  
Chili paste  
Calamansi

**Method:**

Parboil pork in a pot filled with six cups of water. Remove pork, cool and cut into strips. Reserve. Peel shrimps. Boil shrimp shells in the pork stock. Keep raw shrimps for use later. Clean squid by removing head and ink sacs. Remove skin, then boil whole squid in pork stock. When squid turns color, remove and cut into rings. Reserve. Heat 2-3 tablespoons oil in a wok large enough for the noodles. Sauté garlic until fragrant but not browned. Add pork strips, then peeled shrimps. When shrimps turn pink, add prepared stock. Season with fish sauce and a shake of white pepper. When stock comes to the boil, add bean sprouts. Bring to the boil again and add noodles, fish cake and squid. Toss well to combine. Add fresh chives, warm through and serve with sliced red chili or chili paste and some calamansi halves.

**Note:** Fresh Hokkien noodles are already salted, so be restrained with the seasoning.

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