

Fried Noodles with Mixed Meat Recipe

Ingredients:

500 g raw shrimps
500 g thin egg noodles
3-4 tablespoons lard or oil
5 cloves garlic, crushed
2 onions, finely sliced
1 cup flaked cooked chicken
1 cup cooked pork, cut in thin strips
1/2 cup ham, cut in thin strips
1 cup shredded cabbage
3 tablespoons light soy sauce
Salt and pepper to taste
Lemon wedges for garnish

Method:

Cook shrimps in a little lightly salted water, cool, then shell and de-vein. Cut into pieces if large. Reserve 1 cup of the shrimps stock. Soak noodles in warm water while bringing a large pan of water to the boil. Drain noodles and drop them into the fast-boiling water, bring back to the boil and cook for 2 minutes or until just tender. Do not overcook. Drain immediately, spread on a large baking tray lined with paper towel and allow to dry for at least 30 minutes, sprinkling a little oil over to prevent sticking. Heat a tablespoon of lard in a large wok and when very hot fry noodles, a handful at a time, until golden on both sides, adding more lard to the wok as necessary. Remove noodles from wok. Heat a little more lard or oil and fry separately the garlic, onion, shrimps, chicken, pork and ham. Set aside some of each for garnishing the dish and return the rest to the pan together with cabbage, soy sauce, shrimp stock, salt and pepper. Cook uncovered until almost dry, then return noodles and heat through, tossing well to mix. Arrange on serving platter and garnish with the reserved ingredients and wedges of lemon.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]