

CHAR KWAY TEOW



Ingredients

2 tbsp oil
4 fish cake, sliced
2 small red onions, sliced
2 cloves garlic, chopped
1½ handfuls of fresh rice noodles (allow approximately 300 to 400g per person)
1 tsp dark soy sauce
1 tsp light soy sauce
6 green prawns, peeled (optional)
3 eggs, beaten
Handful bean sprouts
1 tbsp chopped garlic chives

Method

Add oil to hot pan or wok. Fry fish cakes, shallots and garlic for a few minutes.

Add warm rice noodles (especially if cold from the fridge) and this is easily done in the microwave. Stir and then add soy sauces. Make space at the side of the pan and cook the prawns.

Add egg and cook until nearly set at side of pan, gently fold into noodles. Add bean sprouts and garlic chives. Serve immediately with some cut spring onions and sambal!