



Hainanese Fried Noodle

3 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Oriental Stir Fried Sauce**
- 40g prawns, peeled and cleaned
- 1 small carrots, cut into strips
- 50g mustard greens, cut into 1-inch slice
- 50g chicken meat, cut into slices
- 120g yellow noodles
- 1 Inch ginger, cut into thin slices
- 200ml water or stock

Method:

- 1) Preheat wok and add in **AsianMeals® Oriental Stir Fried Sauce**. Dilute with water and bring to a simmer
- 2) Add in chicken and prawns and cook for 2-3minutes
- 3) Lower heat to medium and then add vegetables and noodles. Cover and cook for a further 2 minutes
- 4) Pour into a bowl, garnish with crispy fried shallots and a few slices of red chili on top and serve

Chef's Tips:

Just adding a few drops of dark soya sauce, will convert this dish into "Hokkien" fried noodles

