



## Hainanese Fried Noodle (serves 3~4 pax)

### **Ingredients:**

120gm (4.2oz) of Asian Meals Oriental Stir Fry sauce  
120gm yellow noodles  
50gm prawns, cleaned, deshelled, and deveined  
50gm chicken meat, sliced

50gm mustard greens, cut into 1-inch slices  
30gm carrots, cut into strips  
1 inch ginger, sliced thinly  
240ml of water or stock

### **Cooking Method:**

1. Preheat wok, add in Asian Meals Oriental Stir Fry sauce. Dilute with water and bring to a simmer.
2. Add in chicken and prawns, cook for 2~3 minutes.
3. Lower heat to medium, add in vegetables and noodles, then cover to cook for a further 2 minutes.
4. Pour into a bowl, garnish with crispy fried shallots and a few slices of red chilli on top and serve.

### **Chef tips:**

Just add a few drops of dark soy sauce will convert this dish into "Hokkien" fried noodles.

