

Braised Hokkien Noodles, Pork & Prawn with Snow Pea Tendrils & Chilli Sambal

(this recipe serves 6)

Ingredients

1 Kg fresh hokkien noodles
250gm pork fillet {cut into 3cm/1 inch strips}
250gm snapper {remove skin & cut into 3cm/1 inch strips}
250gm green prawns {de-veined & halved lengthways}
500mls stock {chicken/fish or combination of both}
40mls dark soy sauce
20mls light soy sauce
2 tblsp white sugar
8 cloves garlic {finely chopped}
100gm snow pea tendrils
2 tblsp lard
1 pinch of salt
4 large red chillies
1 tblsp shrimp paste {toasted}
1 lime

Method

Chilli sambal

- using a mortar & pestle combine & pound the de-seeded chillies, lime juice & shrimp paste until smooth {set aside}

noodles

- heat 1 tblsp of lard in a large wok & fry garlic until golden brown
- add pork, prawns & snapper & fry for 1 minute
- add dark soy sauce, light soy sauce, sugar & stock and then reduce by half
- place noodles in a bowl & cover with boiling water and leave for 5 minutes, then drain well
- add noodles to wok & toss through well
- fry snow pea tendrils with the remaining lard & season with salt

To serve place the noodles evenly in 6 bowls & garnish with chilli sambal & snow pea tendrils

ENJOY!