

Birthday Mee

Ingredients

1. 300g fresh yellow noodles
2. 100g bean sprouts
3. 100g bok choy
4. 50g pork belly
5. 100g fresh prawns
6. ½ tsp sugar
7. 1 onion
8. 2 eggs
9. ¼ tsp salt
10. 1 tbsp oil
11. 2 Chinese sausage
12. 1 cucumber
13. 2 red chillies
14. 1 sprig coriander leaves
15. 1 tbsp oil
16. 1 tsp minced garlic
17. 1 tbsp fermented soybeans
18. 1 tsp sugar
19. 12ml pork stock from step 4 preparation
20. 2 tbsp fried shallots

Method

1. Loosen noodles and rinse in colander then drain
2. Wash bean sprouts
3. Wash bok choy and cut into thirds
4. Wash pork belly, parboil in boiling water for 10 mins remove to cook and then slice into thin strips. Keep the pork stock for later use
5. Peel prawns, retaining tail, devein, wash and drain marinate with sugar
6. Peel onion wash and cut into 4
7. Beat eggs with salt, pepper and oil, fry into an omelette and slice thinly
8. Slice Chinese sausage diagonally. Fry till light brown
9. Peel cucumber and cut into 3 segments deseed and julien (diced)
10. Slice chillies diagonally
11. Wash coriander and pluck off leaves
12. Heat oil in a pan, when hot add onion and garlic fry until browned
13. Add prawns fry until color change takes place
14. Add sugar pork stock and sliced pork. When gravy boils add bok choy and bean sprouts. Fry for 1 minute
15. Add noodles fry to mix well until noodle is cooked do not let veggies overcook
16. Dish on serving plate and garnish with remaining ingredients