

FRIED NOODLES WRAPPED WITH EGG



东方快厨
Chef Express



Ingredients

- Corniche Chef Express Singapore Style Chow Mein Paste – 1 packet
- Thai Rice Noodles – 400g
- Prawns – 100g (or Chicken Thigh Meat)
- Egg – 2 nos.
- Bean Sprouts (top & tail)
- Spring Onion – 2 stalks (sliced)
- Garlic – 2 cloves (minced)
- Oil for frying

Garnish: Coriander Leaves, Red Chili (julienne)

Method

1. Soak rice noodles in a pot of hot water for 5-12 minutes. Drain and briefly rinse noodles with cold water to keep it from sticking. Set aside.
2. Heat some oil in a pan, add garlic spring onion and prawn and sauté until fragrant, combine with Corniche Chef Express Singapore Style Chow Mein Paste.
3. Add noodles, sauté and simmer until tender.
4. Add bean sprouts and combine well.
5. Beat eggs in a small bowl.
6. In another pan, heat a thin layer of oil. Pour in half of the egg mixture and rotate the pan until it is coated evenly.

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Method

7. When the egg wrap is almost cooked, add half of the noodles to the middle and wrap the egg around the noodles. Repeat for the remaining egg mixture and noodles.
8. Garnish noodles with coriander leaves, chili and ready to serve.