

courtesy : Mr. Eng Lam Seng



Char Koay Teow is a fried rice noodle dish; slightly garlicky in taste.

Ingredients:

Char Koay Teow (Fried Rice Noodles)

Saturday, 14 August 2010 16:41 - Last Updated Monday, 05 September 2011 17:04

400gm fresh or(boiled and drained) koay teow(flat rice noodles)
250gm bean sprouts;tails removed
8 stalks chives;cut into 2cm length
3 tablespoon oil
6 eggs
300gm shrimp;shelled
5 cloves garlic;chopped
3 teaspoon coarse ground red chillies
3 teaspoon soy sauce

Method of preparation:

Heat 3 tablespoon oil in a wok. Add garlic. Fry till the garlic smell is fragrant. Pour content into a bowl. Remove the garlic but save the garlic oil. Heat 2 teaspoon garlic oil in a wok. Add shrimp, beansprouts, flat rice noodle, ground red chillies and soy sauce. Fry till cooked. Push mixture to the edge of the wok. Add a little garlic oil in the middle of the wok. Crack eggs. Fry. Then mix everything together. Serve hot.

Note : Adjust the amount of ground red chillies to control hotness