



Hokkien Char

福建炒

Serving: 2

Ingredients:

6 nos	200 gm	Shrimp, shelled & deveined
4 nos	80 gm	Fish balls, cut into slices
2 tsp	10 gm	Garlic, chopped
2½ tbsp	38 gm	Soy sauce
1½ tbsp	23 gm	Thick soy sauce
½ tbsp	8 gm	Seafood Stock
2 tbsp	30 gm	Oil
¾ cups	180 gm	Water
	350 gm	Yellow noodles
	300 gm	Vermicelli
	60 gm	Pork meat, cut into slices
	60 gm	Choy sum/Chinese mustard green, cut into 2-inch lengths
	100 gm	Bean sprouts
		Pepper to taste
		Fried shallot crisps

Methods:

1. Heat oils in wok and sauté some garlic.
2. Add pork meat, shrimps and fish balls into wok and stir fry till half-cooked.
3. Add in choy sum, bean sprout, vermicelli, noodles and toss all ingredients quickly.
4. Add in soy sauce, thick soy sauce, **Seafood Stock** and water. Seasons with some pepper and stir well.
5. Dish out once noodles are cooked.
6. Garnish with some fried shallot crisps and serve immediately.

Adjust according to your preference: You may replace pork meat with chicken meat. Well served with sambal belacan (optional).

Recommended stock: Seafood Stock / Seafood Stock – PREMIUM QUALITY

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Soy Products (M) Sdn Bhd

Tel: +603-7845 3282

Fax: +603-7845 2622

Email: mktg@soyproducts.com.my

Contact Person

North – Mr. Nick: +6016-415 0243

Central – Mr. Bob: +6017-369 2700

South – Mr. Wee: +6012-703 2130

Mr. Pang: +6012-735 2130