

# Prawn Chow Mein

## Ingredients

250 g Prawns King prawns, tiger prawns (peeled and deveined)  
¼ tsp Salt  
¼ tsp Black pepper  
1 tsp Shao Xing wine Chinese rice cooking wine (optional)  
300 g Egg noodles Fresh/cooked egg noodles  
1 tbsp Garlic Finely chopped  
½ Onion Cut thin slices  
1 Carrot Julienne  
1 Bell pepper Julienne  
3 Spring onion Cut 2" pieces  
120 g Bean sprouts  
1 Red chilli pepper Optional, Cut thin slices  
2-3 tbsp Vegetable oil

## Chow Mein Sauce

2 tbsp Light soy sauce  
2 tsp Dark soy sauce  
4 tbsp Oyster sauce  
1 tsp Sesame oil  
1 tbsp Sugar

## Method

First, season the prawns with salt, black pepper, and Shao Xing wine. Boil the dried noodles by the packet instructions or use fresh egg noodles. Mix all the chow Mein sauce in a bowl and set it aside.

Heat the large wok/pan into a medium-high heat, drizzle a tablespoon of oil. Sauté the prawns for 2-3 minutes or until prawns change colour, then remove from pan and set aside.

In the remaining pan, drizzle 1-2 tablespoons of oil, and sauté the chopped garlic for few seconds with medium heat. Then follow with the onion slices, carrot, and bell pepper slices. Stir fry for 1 minute.

Next add the noodles, pour the sauce mixture, toss well and cook for 2-3 minutes over medium-high heat.

Place the cooked prawns back in the wok, follow with spring onions, bean sprouts, and chilli slices. Toss well until all the ingredients combine evenly and cook for another 1-2 minutes.

Transfer to serving plate and serve immediately.