

Shrimp and Scrambled Eggs Chow Fun

Ingredients

16 oz Ho Fun Noodles (8 oz dried)
1/2 T Dark Soy Sauce
3 T Vegetable Oil
1/2 lb Shrimp (peeled, and deveined)
1/3 c Peas (frozen)
2 c Water
2 Eggs
2 T Cornstarch
1 T Oyster Sauce
3/4 t Salt
1/8 t White Pepper
2 Green Onions (sliced)

Instructions

1. In a small bowl add shrimp and 1/4 teaspoon salt and 1/8 teaspoon white pepper. Mix well then set aside for at least 15 minutes to marinate. Separate noodles then mix with dark soy sauce. Add cornstarch to 1/2 cup water, mix well then set aside.
2. In a wok, heat up 1 tablespoon oil on high heat until smoking. Add half of the ho fun to the pan and char lightly without moving too much to prevent breakage. Set aside and keep warm. Repeat process with the next batch of noodles.
3. Add 1 tablespoon oil to wok. Add the shrimp into the wok and quickly stir fry. Cook until both sides of shrimp are opaque. Remove shrimp from heat.
4. Pour 1 1/2 cup of water into the wok scraping

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down the sides. Once the water boils simmer for 1 minute then add oyster sauce and 1/2 teaspoon salt. Stir well.

5. Add peas to the mixture then mix the cornstarch slurry again and pour it into the mixture. Slowly stir the mixture until it thickens. Reduce it by half.

6. In a small bowl scramble the eggs and slowly add it to the middle of the mixture. Wait 15 seconds before stirring then stir the ribbons of egg. Add cooked shrimp and their juices and stir to warm through. Turn off heat and mix in the green onions. Pour shrimp on top of ho fun noodles and serve immediately.