

Mauritian Fried Noodles

Ingredients

12 Shrimp (peeled and deveined)	3 Eggs (beaten)
2 Chinese Sausages (thinly sliced)	2/3 c Carrot (julienned)
2/3 c Napa Cabbage (shredded)	3 Green Onions (cut into 1 1/2
inches, white and greens separated)	35 oz Hokkien Noodles
3 T Soy Sauce	3 T Oyster Sauce
1 c Bean Sprouts	3 Chicken Thighs (boneless,
skinless, cut into strips)	1/2 t Black Pepper (plus 1 pinch)
1 T Rice Wine	1 t Cornstarch
8 t Vegetable Oil	1 ds Salt

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Instructions

1. In a medium bowl, combine 1/2 teaspoon black pepper, 1 tablespoon soy sauce, rice wine, 1 teaspoon oil, and cornstarch. Add the chicken and mix well. Cover and marinate for 20-30 minutes.
2. Once ready to cook, heat 2 teaspoons oil in a large wok. Add the shrimp and stir-fry until just cooked. Season with a dash of salt, then remove from the wok to a plate and set aside.
3. Add another 2 teaspoons oil to the pan, then pour in the eggs. Swirl around the pan, scramble until cooked, then remove to the plate with shrimp and set aside.
4. Return the pan to the heat and add 1 tablespoon oil and stir-fry the marinated chicken until browned. Add the Chinese sausage and continue to stir-fry.
5. Add the carrot, cabbage and green onion whites and cook for 2-3 minutes, or until the vegetables are tender. Add the noodles, shrimp, a pinch of black pepper, 2 tablespoons soy sauce and 3 tablespoons oyster sauce to the pan and toss to combine and heated through.
6. Add the scrambled eggs to the pan with the rest of the green onion and bean sprouts. Toss to combine, then remove from the heat and transfer to a large platter

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and serve.