

Char Kway Teow Malaysian Rice Noodle Stir-fry

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-chinese-shrimp-paste-recipe>

Ingredients:

- 8 ounces wide rice noodles dried, or 1 pound fresh rice noodles, 225g dried or 450g fresh
- 2 teaspoons dark soy sauce
- 2 tablespoons regular soy sauce
- 1 tablespoon fish sauce
- 1 teaspoon shrimp paste or shrimp sauce
- 1 tablespoon oyster sauce
- 1/8 teaspoon white pepper
- 1 teaspoon sugar
- 3 tablespoons vegetable oil divided
- 2 chinese sausages about 115g, sliced 1/2 inch thick
- 2 cloves garlic sliced
- 4 ounces shrimp 115g, 31 to 40 size
- 4 ounces fish cake or fish tofu, thinly sliced, 115g
- 4 ounces garlic chives 115g, cut into 2 1/2-inch pieces
- 1 tablespoon Shaoxing wine optional
- 1 egg lightly beaten
- 6 ounces mung bean sprouts 170g

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 110 milligrams
4. Fat: 21 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 1 grams
8. Sodium: 1580 milligrams

9. Sugar: 4 grams

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