

The Char Kuey Teow

Yield: 1 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/kuey-teow-basah-recipe-chinese-style>

Ingredients:

- 7 ounces kuey teow fresh
- 3 tablespoons vegetable oil for stir-frying
- 2 prawns medium size, deveined and shelved, leave the tail on
- 4 slices Chinese sausage
- 10 slices fish cake
- 1 egg
- 1 cup bean sprouts
- 6 2/3 tablespoons chinese chives cut lengthwise to 5cm
- 10 blood cockles
- 4 teaspoons light soy sauce
- 2 teaspoons oyster sauce
- 1 teaspoon dark soy sauce
- 1/2 teaspoon fish sauce optional
- 1/4 teaspoon ground white pepper