

Hokkien Mee

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/crispy-pork-belly-chinese-broccoli-recipe>

Ingredients:

- 1 pound mee package cooked Hokkien, or Udon noodles
- 3 tablespoons dark soy sauce
- 1 tablespoon soy sauce light, regular
- 1 tablespoon oyster sauce
- 1 1/2 tablespoons palm sugar or brown sugar
- 2 teaspoons cornstarch
- 1 cup water
- 1 tablespoon cooking oil choice
- 5 ounces pork belly thinly sliced
- 6 cloves garlic minced
- 8 ounces chicken breast or boneless thighs, halved then sliced very thinly
- 8 ounces prawns or shrimps, peeled and deveined
- 8 stalks gai lan Chinese broccoli or broccoli rabe, thick bottom stalk cut-off with leaves and thin stalks sliced to about 2 inches, 5...
- 2 cups napa cabbage or Chinese, chopped
- 2 limes sliced, for serving

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 120 milligrams
4. Fat: 25 grams
5. Fiber: 2 grams
6. Protein: 26 grams
7. SaturatedFat: 8 grams
8. Sodium: 1140 milligrams
9. Sugar: 5 grams

Thank you for visiting our website. Hope you enjoy Hokkien Mee above. You can see more 16 crispy pork belly chinese broccoli recipe Prepare to be amazed! to get more great cooking ideas.