

# Singapore Style Hokkien Mee

Yield: 6 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/fish-ball-sambal-recipe-indian>

## Ingredients:

- 9/16 pound rice noodles thick round
- 6 9/16 cups noodle thick round yellow, Hokkien Noodle
- 9/16 pound prawns shells on
- 7 ounces pork belly thinly sliced
- 1 squid pc medium sized, sliced
- 8 fish balls sliced in half
- 2 cups chicken stock
- 2 eggs lightly beaten
- 4 cloves garlic minced
- 2 teaspoons sesame oil
- 2 teaspoons soy sauce
- fish sauce
- ground pepper white
- oil
- sambal
- limes

## Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 200 milligrams
4. Fat: 27 grams
5. Fiber: 3 grams
6. Protein: 22 grams
7. SaturatedFat: 8 grams
8. Sodium: 340 milligrams
9. Sugar: 4 grams

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