

Malaysian Char Kway Teow

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-char-kway-teow-recipe>

Ingredients:

- 1 teaspoon cooking oil
- 200 grams pork belly diced
- 2 tablespoons garlic minced
- 2 pounds rice noodles fresh, soaked in warm water until loosened
- 2 eggs
- 2 1/2 cups bean sprouts
- 2 cups chinese chives chopped
- 3 teaspoons chili garlic sauce optional
- 2 tablespoons dark soy sauce add more if you want it saltier
- 1 tablespoon sweet soy sauce add more if you want it sweeter
- 3 tablespoons oyster sauce
- 1 teaspoon cooking oil
- 200 grams pork belly diced
- 2 tablespoons garlic minced
- 2 pounds rice noodles fresh, soaked in warm water until loosened
- 2 1/2 cups bean sprouts
- 2 eggs
- 2 cups garlic chives chopped
- 3 teaspoons garlic sauce chilli, optional
- 2 tablespoons dark soy sauce add more if you want saltier
- 1 tablespoon sweet soy sauce add more if you want it sweeter
- 3 tablespoons oyster sauce

Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 124 grams
3. Cholesterol: 285 milligrams
4. Fat: 61 grams
5. Fiber: 7 grams

6. Protein: 24 grams
7. SaturatedFat: 21 grams
8. Sodium: 2390 milligrams
9. Sugar: 3 grams

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