

# Hot Shrimp Noodles with Poached Eggs

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/sausage-mushroom-rice-noodle-fish-sauce-recipe-japanese>

## Ingredients:

- 2 baby bok choy thinly sliced lengthwise 1/4 inch wide
- 1 pound rice noodles brown
- 1/2 cup rice wine vinegar
- 4 eggs
- 2 chinese sausages casings removed, 1/2 pound of meat
- 1 piece ginger chopped
- 2 garlic cloves chopped
- 2 teaspoons sesame seeds
- 2 tablespoons canola oil
- 1 tablespoon sambal oelek
- 12 head on shrimp
- 1/2 cup coconut milk
- 1 teaspoon tahini
- 1 teaspoon fish sauce
- 2 tablespoons soy sauce
- 2 limes
- 6 shiitake mushrooms sliced
- 1 tablespoon chopped cilantro
- 2 cups bean sprouts

## Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 250 milligrams
4. Fat: 30 grams
5. Fiber: 6 grams

6. Protein: 21 grams
  7. SaturatedFat: 8 grams
  8. Sodium: 1130 milligrams
  9. Sugar: 4 grams
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