

Char Kway Teow

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-shrimp-paste-chicken-recipe>

Ingredients:

- 1/4 pound chicken thigh fillets thinly sliced
- 1/4 pound pork belly chopped
- 1 tablespoon oyster sauce
- 1 tablespoon corn flour
- 1/4 cup peanut oil
- 1 fresh red chili each, finely chopped
- 2 garlic cloves each, thinly sliced
- 1 teaspoon shrimp paste
- 10 tiger prawns green, peeled and deveined
- 2 pounds rice noodles packet fresh flat
- 1 cup bean sprouts
- 4 shallots green, ends trimmed and cut into 3 centimeter lengths
- 1 egg fried
- 1/2 cup soy sauce
- 1/4 cup oyster sauce

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 83 grams
3. Cholesterol: 120 milligrams
4. Fat: 34 grams
5. Fiber: 3 grams
6. Protein: 19 grams
7. SaturatedFat: 9 grams
8. Sodium: 2610 milligrams
9. Sugar: 1 grams

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