



XO Noodles

Ingredients (serves 4):

- 4 servings of noodles like ee mee (which you see in the pictures here) or mee pok (which I like best for this dish)
- 2 tbsp of XO sauce
- 2 tbsp soya sauce
- 1 tbsp rice vinegar
- 1 tsp sesame oil
- Sunflower oil for frying
- 2 thumb-sized pieces of ginger, cut lengthwise then smashed with the back of a chef's knife
- 1 tbsp chopped garlic
- 1 carrot, chopped
- 2-3 sprigs of Chinese celery or 1 stalk of regular celery, chopped
- 1 cup of prawns / shredded pork/ shredded chicken or turkey
- 1/4 cup water
- 1 stalk of spring onion, chopped finely
- 1 stalk of coriander (Chinese parsley), chopped finely

Directions:

1. First, cook your noodles according to package instructions. Drain and set aside.
2. Mix your XO sauce, soya sauce, rice vinegar and sesame oil together in a bowl. Set aside.
3. Heat some sunflower oil in a wok or large frying pan on medium heat. When oil starts getting hot, add the ginger and fry for a minute or two until fragrant. Add garlic and fry for another minute or so. Throw in your carrot and celery and fry for 3-4 minutes until softened, then add prawn or meat and fry for a few more minutes. Add your cooked noodles along with the water and mix in well with the other ingredients. Pour on the sauce mixture and stir well to incorporate it into the noodles. Finally, mix in your spring onion and coriander, and you're done!