



**Hela Spice Singapore Pte Ltd**

## **Cantonese Stir Fry Noodles**



	<b>Quantity</b>
Egg Noodles	425g
Green Onions, Chopped	2 Stalks
Yellow Onion, Sliced	1 Medium
Prawns, Peeled	10-15
Eggs	2
French Beans, Sliced	1 Cup
Chili, Sliced	1 Medium
<b>Hela Martha Original Ketchup</b>	<b>5 Tbsp</b>
Light Soy Sauce	1 Tbsp
Dark Soy Sauce	1 Tbsp
Sesame Oil	2 Tbsp
Vegetable Oil	2 Tbsp
Salt	To taste

### **Instructions**

1. Cut the spring onions, yellow onions, chili and french bean into thin slices.
2. Mix Hela Martha Original ketchup, both soy sauces, sesame oil and salt and set aside.
3. In a pot, boil the noodles according to package direction. While doing so, whisk the 2 eggs in a small bowl.
4. Using a pan, sear the prawns with vegetable oil and set aside.
5. In the same pan, pour the whisked eggs and swirl the pan till it evenly coats the pan. Slice cooked egg for later.
6. Heat up a wok with vegetable oil, add spring onions, yellow onions, chilli and french beans and stir fry till cooked. Transfer the noodles to the wok and mix with the vegetables thoroughly.
7. .Add the sauce, egg and prawns to the noodles and mix the ingredients well.
8. Serve it while it is nice and hot, garnished with green onions.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.