

## Fried Japanese Udon (三絲炒烏冬)

Servings: 2

Ingredients:

Japanese Udon	200g
fried minced fish	50g
yellow chives	15g
silver sprouts	25g
dried mushrooms	2
egg	1
oil	3 Tbsp

Sauce:

sugar	½ tsp
salt	¼ tsp
dark soy sauce	2 tsp
water	2 Tbsp

Method:

1. Soak the dried mushrooms. Beat the egg.
2. Prepare the sauce.
3. Wash the yellow chives and silver sprouts. Drain. Cut the yellow chives into 4 cm lengths.
4. Shred the fried minced fish and dried mushrooms.
5. Shallow fry the beaten egg into an egg sheet. Shred.
6. Heat ½ Tbsp oil and stir fry the silver sprouts for 1 – 2 minutes. Place them on a plate.
7. Heat another ½ Tbsp oil and stir fry the fried minced fish and dried mushrooms for 2 minutes. Then stir in the yellow chives and silver sprouts. Place them on a plate.

Heat 2 Tbsp oil and stir fry the noodles over a low heat. Add the sauce and all the fried ingredients. Fry well and serve hot.