

Fry Fish Noodles

香炒鱼面



INGREDIENTS / 材料

1. Fish Noodles / RichMama 鱼面
2. 1 tablespoon minced garlic / 蒜末 1大汤匙
3. 5 fish balls / 鱼丸 5颗 (洗净切半)
4. 1 egg (beaten) / 鸡蛋 1粒 (打散)
5. 1 bunch of greens (washed and cut into sections) / 青菜 1把 (洗净切段)
6. 1 red chili (sliced) / 红辣椒 1条 (切丝)
7. 1 tablespoon chopped scallions / 青葱粒 1大匙
8. A little water / 水 少许



SEASONING / 调味料

1. 2 tablespoons oyster sauce / 蚝油 2大匙
2. 1 teaspoon dark soy sauce / 黑酱油 1茶匙
3. 2 tablespoons soy sauce / 酱油 2大匙
4. Black pepper / 胡椒粉 适量
5. A little sugar (optional) / 糖 少许 (可不加)

COOKING METHOD / 做法

1. Fry the minced garlic until fragrant, then add the fish balls and stir-fry briefly. Add the beaten egg and continue to stir-fry until the egg is set / 爆香蒜末，加入鱼丸翻炒一下再加入蛋液继续炒至蛋液凝固
2. Add the greens and stir-fry. Then, add a little water and the seasonings, mixing well. Add the RichMama fish noodles and continue to stir-fry until the noodles absorb all the water. Turn off the heat and transfer to a serving plate / 加入青菜翻炒，再加入少许水和调味料，拌匀后加入RichMama鱼面继续翻炒至面条吸收所有水份即可熄火，上碟
3. Sprinkle sliced chili and chopped scallions on top and serve hot. Enjoy! / 撒上辣椒丝和青葱粒即可趁热享用