

# Stir-fried Pork, Lemongrass, Noodle (Kway Teau)



## <Ingredients (4 serve\*)>

400g Kway Teau

300g Minced pork

3 Eggs

4 cloves Garlic (minced)

4-5 stalks Chinese chives (韭菜)(minced)

1 tsp Sugar

4 Tbsp Fish sauce

4 Small limes

2 bunches Roots & stalks of Coriander (minced)

1 tsp Vegetable oil

1 pinch Sea salt  
White pepper (option)

**<Method>**

1. Cook eggs and pork

Crack the eggs and add sugar in a bowl. Beat it. Pour the oil in a wok and fry the egg mixture breaking into pieces with spatula. Add garlic, minced pork and sea salt, keep frying on medium heat.

2. Season

When the pork is almost cooked, add Kway Teau and fry until the noodle is soft and translucent. Pour fish sauce and add Chinese chives and coriander, and keep stirring. Remove from the heat and serve with lime. Adjust with sea salt if you needed.