

# TONG CHAN

Registered Ordinary Partnership

## Fried Sticky Soup Noodle with Chicken



### Ingredients:-

60 grams	chopped chicken
½ tea spoon	tapioca flour
¼ tea spoon	oyster sauce
¼ tea spoon	white soy sauce
100 grams	noodles in big strip
2 – 3 drops	black soy sauce
1 tea spoon	vegetable cooking oil
15 grams	baby corns in small pieces
15 grams	carrots in small square pieces
15 grams	onion in small square pieces
15 grams	tomatoes in small square pieces
1 table spoon	vegetable cooking oil
1 tea spoon	garlic
¾ cup	chicken stock
1 table spoon	oyster sauce
1 table spoon	fish sauce
1 tea spoon	sugar
1 tea spoon	white soy sauce
1 table spoon	tapioca flour (mixed with 2 table spoons of water)
2 pieces	lettuce
a pinch of	grounded pepper

### Method:-

- 1 Marinate chicken with tapioca flour, oyster sauce, white soy sauce and leave it aside.
- 2 Mix noodles with black soy sauce, the fry on high heat in cooking oil.
- 3 Boil baby corn; carrot until it is cooked then put them in cold water.
- 4 Put cooking oil in frying pan and fry garlic with the marinated chicken, add baby corn; carrot; onion; tomatoes. Also add chicken stock soup; oyster sauce; fish sauce; sugar; white soy sauce and tapioca with quick stir until fully cooked
- 5 Serve on dish decorated with lettuce by putting the above mixed sauce on top of fried noodles.