

## Crispy Noodle Nest with King Prawns and Quail Eggs

### **Ingredients: (to serve 1)**

1 nest of dried egg noodles  
2-3 quail eggs  
1 egg  
4-6 pieces of raw King prawn  
Vegetables of choice: Suggest small carrot, small onion, spring onions, 2-4 mangetout  
1 clove of garlic  
1 tbsp of stock seasoning  
1 tsp soy sauce  
½ cup of water  
salt and sugar to taste  
1 tbsp of corn starch  
Oil for frying

### **Method:**

1. Cook the dried noodles in boiling water until done.
2. Drain and let them dry completely.
3. Shape the noodles to look like the bottom of a bowl.
4. Heat oil in a pan and deep fry the noodles for about 5 minutes.
5. Remove noodles from pan, drain and set aside.
6. Place quail eggs in cold water and bring to the boil.
7. Cook quail eggs until hard. Peel and set aside.
8. Prepare Vegetables: Julienne carrot and onions. Top and tail the mangetout and chop the garlic.
9. Add 1 tbsp of oil from noodle pan into a wok/pan and place over a high heat.
10. Add garlic to the oil and saute until fragrant but not burnt.
11. Add king prawns to the garlic and oil followed by the rest of the vegetables.
12. Stir fry for about 6-8 minutes.
13. Add water, seasoning and soy to the pan. Mix well and bring to the boil.
14. Lightly beat the egg and pour it all over the stir fried items.
15. As the egg begins to cook, stir well to break it up.
16. Taste the gravy, season with salt or a little sugar according to taste.
17. If the gravy needs thickening, mix a little water to the corn starch and add to pan.
18. Pour cooked ingredients over the noodles.
19. Garnish with quail eggs to serve.

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