



bit spicy

Black Hokkien Noodles

This is a simple seafood/chicken noodle dish which can be enjoyed by the whole family (as long as you all enjoy squid!). The name derives from the use of dark soy sauce, and it is traditionally served with lime and a fiery chilli-based sauce called Sambal Belachan, although any hot, sour chilli sauce will be fine. Feel free to replace the chicken with mussels for a more Singapore flavour.

Serves 4

SAUCE INGREDIENTS

- 3 tbsp dark/thick soy sauce
- 1 tbsp normal soy sauce
- 1 tbsp oyster sauce
- 1 tbsp brown sugar
- 1/2 tsp salt
- 1/2 shrimp paste (optional)
- 1/2 tsp white pepper
- 2 tsp cornflour
- 250ml water

OTHER INGREDIENTS:

- 250g fat noodles (the thickest you can find!)
- 3 tbsp oil (preferably groundnut)
- 6 cloves garlic, crushed
- 2 raw chicken breasts, finely sliced, or a similar amount of cooked chicken, shredded
- 150g raw prawns
- 150g squid, cut into bite-sized pieces
- 2 handfuls chinese cabbage, finely sliced (or bok choy or mustard greens)
- 4 spring onions, sliced

RECIPE:

1. Place the noodles in a bowl, cover with boiling water and leave until they can be separated with a fork (about 2-3 minutes but taste-test them). Drain and set aside.
2. Combine all the sauce ingredients and put aside.
3. Heat the oil in a wok, add the garlic and fry for a maximum of a minute.
4. Add the raw chicken if using and fry for another minute.
5. Add the prawns and squid, and cooked chicken if using, and cook briefly until the prawns turn pink. Add the cabbage and spring onions.
6. Add the sauce and bring to the boil, then stir in the noodles.
7. Once everything is warmed through, serve immediately with lime slices and sambal belachan.