

# Dan Hong's Egg Noodle Chow Mein with King Prawns and Egg Drop Sauce



Preparation time: 30 mins  
Serves: 2 people  
User Rating: ★★★★★

Publication: 9 February 2021  
Categories: Dinner Recipes

*"I used to love crispy chow mein as a child and growing up in my mother's restaurant she would always make it for me when I was there. Noodles also have a great significance in the lunar new year because they represent a long and prosperous life" - Dan Hong*



## Ingredients

150g thin egg noodles (cooked)  
7 large king prawn cutlets  
Small knob of ginger, peeled and finely sliced  
1 clove garlic roughly chopped  
2 spring onions cut into 3cm batons (white and green parts separated)  
300ml chicken stock

2 eggs (whisked)

30ml Shaoxing cooking wine

15ml sesame oil

Salt, sugar, vegetable stock powder

Coriander leaves, for garnish

Potato starch, for thickening

Vegetable oil, for cooking

## Method

1. In a wok or wide based pan, heat a decent amount of oil. (around 100ml) We want to almost shallow fry the noodles. When oil is hot, carefully lay the noodles and spread out as to form a “noodle nest”. Fry until the bottom is crispy and the nest has stuck together, making it easy for you to flip over. Using a spatula, carefully flip the nest over and fry the other side till golden and crispy. Carefully remove from wok and drain on absorbent paper. This whole process should take around 8-10 minutes. Once drained, place on serving plate
2. In the same wok, season with salt and sauté the prawns in the same oil on a medium heat. When the prawns curl up and change colour, (30-40 seconds) remove and set aside (we don't want to cook the prawns all the way as we will finish cooking them later in the sauce)
3. In the wok, fry the white spring onions along with the garlic and ginger until fragrant (30 seconds). Add the chicken stock, bring to the boil and season with salt, sugar and veg stock powder to taste
4. In a small bowl, combine potato starch and a small amount of water to make slurry. Whilst stock is boiling, slowly pour in the slurry whilst whisking the stock, the boiling stock will activate the starch and will thicken the sauce. Once a thick gravy consistency is achieved, slowly add the whisked eggs. Stirring slowly the egg should cook in the sauce and give the sauce a marbled effect (this should take about 1-2 minutes for the eggs to cook)
5. Turn heat to medium and add the prawns, the Shaoxing wine and sesame oil. Simmer for 20 seconds then pour spoon sauce and prawns all over the crispy noodles.
6. Garnish with coriander leaves



**Notes**

This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a ***Meal to Remember*** with your family or friends at home. To see the whole collection click [here](#).



