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Rice Noodles with Prawns



Ingredients

1 kilo cooked bihon (rice noodles)

For the Sauce:

4 tbsp cooking oil

1 head garlic – crushed

Half cup finely chopped onion

1 cup smoked fish (deboned tinapa) – flakes

3 cups chicken or shrimp stock

1 cup cornstarch or all purpose

2 eggs – beaten

1 tbsp Achuete powder

For the toppings:

3 pc sliced hard boiled eggs

1 cup cooked and flakes chicken

1 cup cooked peeled shrimp

1/2 cup chopped spring onions

3 tbsp fried crispy garlic

1 cup crushed crispy chicken skin

lemon wedges

Preparation

- 1 Saute' garlic, onion and half of the tinapa flakes.
- 2 Stir in the diluted cornstarch or all purpose flour (diluted in chicken or shrimp stock) and achuete powder, bring to boil while stirring occasionally.
- 3 Add the beaten eggs, lower the heat and simmer to thicken the sauce. Remove from heat and set aside.
- 4 Arrange the cooked noodles on a serving plate. Pour over the sauce and garnish with boiled egg, crispy garlic, flaked chicken, shrimps, crushed chicken skin and the remaining tinapa. Sprinkle with chopped spring onion on top.
- 5 Serve with lemon wedges.

Cooks Note
