

Flo Lum Shallot Noodles



Servings: 2

6 shallots, sliced
½ cup cooking oil
1 ounce ginger, sliced
4 cloves garlic, minced
½ cup soy sauce
2 tablespoons kecap manis or dark soy sauce
2 tablespoons oyster sauce
1 tablespoon sugar
Noodles, cooked according to package
cilantro, chopped
green onions, chopped
red Thai chili, thinly sliced

In a heavy pan on medium high heat, cook the shallots until they turn amber in colour, approximately 5 minutes. Turn off the heat and let the shallots continue to cook in the hot oil until they darken to a caramel colour and are crispy. Remove and drain on a paper towel.

Turn the heat to medium low, add ginger and let cook for 2-3 minutes. Remove the ginger. Add garlic and let cook for 30 seconds. Turn off the heat.

Add soy sauce, kecap manis or dark soy sauce, oyster sauce and sugar. Mix well.

In a bowl with individual serving of cooked noodles, stir in 1-2 tablespoons sauce and mix well. Garnish with crispy shallots, cilantro, green onions and chilis.

Store sauce in an airtight container. Should keep for at least 1-2 weeks.

Crispy shallots can also be stored in an airtight container and keep for 1 week.

Per Serving (excluding unknown items): 111 Calories; 1g Fat (5.4% calories from fat); 3g Protein; 25g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 500mg Sodium; 9g Total Sugars; 0mcg Vitamin D; 44mg Calcium; 3mg Iron; 321mg Potassium; 55mg Phosphorus.
Exchanges: .