

Stir fried Vermicelli Noodles with Pork



Ingredients

- 150 g Vermicelli
- 100 g Pork, cut into small thin slices
- 2 Egg
- 1 small Onion cut into slices
- 2 Tomatoes, cut into wedges
- 1 tbsp. Crushed garlic
- 3 Spring onion, chopped
- 100 g Cabbage shredded
- ½ tbsp. Sugar
- 2 tbsp. Oyster Sauce
- ½ tbsp. Fish sauce
- 1 tsp. Pepper
- 2 tsp. Dark soy sauce
- Oil for frying



Vermicelli



Oyster Sauce

Method

Soak the noodles in boiling water. Let them soak for approx. 5 min. Drain, refresh with cool water and drain again

Heat the oil in a wok over medium heat, add garlic until golden brown.

Add the eggs in the wok and continue until they are finished.

Add pork and fry until it is done. Then add the noodles and continue.

Season with oyster sauce, fish sauce, pepper, soy sauce and sugar.

Finally add cabbage, onions, spring onions and tomatoes and mix well. Turn off the heat.



Soy Sauce



Spring Onion



Fish Sauce

Saitip Thai Market

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Opening hours

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