

Title- **Vietnamese Dry Egg Noodles / Hủ Tiếu Mì Khô**

summary paragraph- Hu Tieu Mi Kho is a popular Vietnamese dish that combines elements of Chinese and Vietnamese cuisine. It's a meal that combines delicate rice and egg noodles, flavorful pork, shrimp, and a balanced sauce that perfectly ties all the elements together. Unlike traditional soup-based noodle dishes, Hu Tieu Mi Kho is served "dry," meaning the noodles are tossed in sauce rather than broth—though it's usually paired with a side of hot, aromatic broth for sips between bites.

The dish often features a mix of rice noodles (hu tieu) and egg noodles (mi), providing a delightful contrast in texture. The noodles are usually topped with a variety of savory meats like char siu (Chinese BBQ pork), shrimp, and minced pork, making it an ideal dish for those who crave a little bit of everything.

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list of ingredients- **Ingredients**

Noodles:

2 packages Wide Egg Noodles

Toppings:

2 lbs Thinly Sliced Pork Butt

1 lb Pork Fat

1 lbs Lean Ground Pork

2 cans Quail Eggs

2 lbs Shrimp

Garlic Chives

Beansprouts

Seasoning for ground pork and quail eggs:

1 tsp Minced Garlic

1 tsp Fish Sauce

1 tsp Sugar

1/2 tsp Black Pepper

Sauce:

1/2 cup Hủ Tiếu Broth or Chicken Broth

2 tbsp Oil

1 tbsp Minced Garlic

3 tbsp Soy Sauce

3 tbsp Oyster Sauce

Garnishes:

Fried Shallots

Black Pepper

procedural step- **Directions**

1. Parboil pork butt, then rinse and clean pork under cold water. Cook in salted water for 1-2 hours. Wrap in plastic wrap and put into the fridge to cool down. Thinly slice when cooled.
2. Cut pork fat into quarter-inch pieces and fry in a dry pan until the fat has rendered and becomes golden brown. Salt immediately after and reserve some of the pork lard
3. We'll add some pork lard, saute garlic, and ground pork in a clean pan. Season with fish sauce, sugar, and black pepper. Repeat this step for canned quail eggs
4. Boil shrimp and cut in half
5. Cut garlic chives into 1-inch pieces, then blanch with beansprouts and toss in oil and salt
6. In a saucepan, combine broth, oil, minced garlic, soy sauce and oyster sauce
7. Assemble the bowl by adding noodles, toppings, garnishes, and sauce. Serve with a side of broth

Lil details- **Servings** 6-8 servings

Prep time

20minutes

Cooking time

15minutes