



**TASTE  
OBSESSION**  
SINGAPORE

**HOME EDITION**

Singapore is home to more dishes than you can eat in a lifetime. From Michelin-starred delicacies and international cuisines to scrumptious creations by home-grown chefs and timeless hawker favourites, Singapore is where you can taste it all.

Experience the smell, flavours and comfort of some of the Singapore Tourism Board's favourite dishes (and drinks) through the Taste Obsession Singapore Home Edition.



**DAY 2  
HOKKIEN MEE**

About 40% of Singapore's Chinese community are Hokkien, making them the largest dialect group, and one of the key influences behind Singapore's "Singlish" slang.

This popular dish is also known as Hokkien Hae Mee (pronounced 'hey', which means 'prawn' in Hokkien), and is believed to have been created by post-war Hokkien sailors who worked in noodle factories.

After work, they would congregate around a charcoal stove and fry the excess noodles from the factories they worked in as their main meal of the day.

Now it's your turn to share your creations with your colleagues, and tag us at #VisitSingapore.

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**HOKKIEN MEE**

Serves: 5 people  
Cook time: 10 minutes  
Prep time: 45 minutes

**INGREDIENTS:**

- 200g pork belly or shoulder, cut into thin slices
- 200g prawns, peeled
- 2 medium squid, cleaned and cut into rings
- 1 teaspoon fish sauce
- ¼ teaspoon white pepper
- 200g fresh yellow egg noodles (also known as Hokkien noodles)
- 200g rice noodles (also known as rice vermicelli or bee hoon)
- 500ml chicken stock
- 300g bean sprouts
- 2 tablespoons vegetable oil
- 4 cloves of garlic, minced



**INSTRUCTIONS:**

1. In a large wok, heat the oil until it shimmers. Stir the garlic until golden brown and fragrant.
2. Add the pork and fry well. Then add the prawns and stir-fry for 2-3 minutes.
3. Add the squid and season with fish sauce and pepper. Stir fry until the squid turns opaque. Remove all the ingredients from the wok and set aside.
4. Add the noodles and the stock and bring to a boil. Simmer for 5 minutes, or until the noodles are cooked.
5. Add the bean sprouts and cooked ingredients. Stir-fry briefly to combine and heat through. Add the chives and toss.
6. Sprinkle with fried shallots and serve hot with sambal belachan (optional – for those who want it spicy) and a small lime.

