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PREP TIME: 15 minutes

COOK TIME: 15 minutes

SOAKING NOODLES (IF REQUIRED): 5 minutes

TOTAL TIME: 35 minutes

COURSE: Main Course

CUISINE: Asian, Thai

SERVINGS: 4

CALORIES: 350 Kcal

## CRY BABY NOODLES RECIPE

Cry Baby Noodles, a spicy and savory Thai delicacy, feature rice noodles, Chinese sausage, dried shrimp, fish tofu, eggs, and a flavorful sauce with XO sauce, miso paste, soy sauce, oyster sauce, fish sauce, palm sugar, garlic, and ginger. They're known for their fiery kick that can make you shed joyful tears. To make this culinary sensation, cook rice noodles, crisp up Chinese sausages, fry dried shrimp, scramble eggs, and brown fish tofu. Then, mix these ingredients, add the sauce, and stir-fry for a delightful combination. Garnish with spring onions, and enjoy your homemade Cry Baby Noodles!

### EQUIPMENT

* Cutting board
* Knife
* Large pot
* Colander
* Skillet or Wok
* Wooden Spoon
* Measuring cups and spoons
* Tongs or Pasta Server

### INGREDIENTS

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* 8 ounces of rice noodles
* 4 Chinese sausages sliced
* 1/4 cup dried shrimp
* 4 pieces of fish tofu cubed
* 4 eggs
* 2 tablespoons XO sauce
* 1 tablespoon miso paste
* 1 tablespoon soy sauce
* 1 tablespoon oyster sauce
* 1 tablespoon fish sauce
* 2 tablespoons palm sugar
* 2 cloves garlic minced
* 1- inch piece of ginger grated
* Spring onions for garnish

### INSTRUCTIONS

1. **Preparing Your Rice Noodles:** Begin by getting your rice noodles ready. Follow the instructions on the package to cook them. When they're done cooking to perfection, drain them and place them in a bowl. It's like getting the stage ready for your delicious meal!
2. **Creating Crunchy Chinese Sausages:** In a large pan, fry the Chinese sausages until they're crispy. Remove and set aside.
3. **Golden Dried Shrimp:** Now, still using the same pan, let's fry those dried shrimp until they turn a beautiful golden color. Once they've got that lovely shade, put them on the plate with the sausages.
4. **Scramble Some Eggs:** In that pan (yes, again!), it's time to scramble some eggs. Keep stirring until they're perfectly cooked and not runny. When they're done, move them to the plate with the sausages and shrimp.
5. **Golden Fish Tofu Cubes:** Back in the pan, add those fish tofu cubes. Cook them until they're golden brown on the outside. Golden equals yummy!
6. **Mix Up the Flavor:** In a separate bowl, let's create some magic. Mix together the XO sauce, miso paste, soy sauce, oyster sauce, fish sauce, palm sugar, garlic, and ginger. This will be your flavor-packed sauce.
7. **Combine It All:** Now, it's time to bring everything together. Put your cooked noodles, sausages, dried shrimp, and scrambled eggs into the pan with the golden fish tofu cubes.
8. **Add the Flavor Burst:** Pour that delicious sauce mixture you made earlier over everything in the pan. Give it a good stir-fry until everything is friends and heated through.
9. **The Grand Finale:** Your Cry Baby Noodles are now ready to make your taste buds dance with joy! Serve them up hot and sprinkle some fresh spring onions on top for that final touch.