



Crispy Chinese Noodles

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Easy

Servings

8

Description

Serve these crispy noodles with Chinese mustard and duck sauce as an appetizer or use them as a garnish for soups. They're just like the ones you get at a Chinese restaurant. I love to sprinkle them over my eggdrop soup.

Ingredients

- - 1 (10 ounce) package egg roll wrappers - 2 cups vegetable oil
- or as needed

Instructions

1. Gather the ingredients. ALLRECIPES / DIANA CHISTRUGA Cut egg roll wrappers into 1-inch strips.
ALLRECIPES / DIANA CHISTRUGA Heat a wok over medium heat until very hot. Pour oil into the hot wok and heat until shimmering. To test the heat
2. lower the tip of a wooden chopstick into the oil; if it bubbles vigorously
3. the oil is ready. ALLRECIPES / DIANA CHISTRUGA Gently place 2 to 3 strips into hot oil; cook until beginning to brown on one side
4. 30 seconds to 1 minute. Gently flip and cook until crisp and golden brown all over
5. 30 seconds to 1 minute more. ALLRECIPES / DIANA CHISTRUGA Use a slotted spoon to transfer fried strips to a paper towel-lined plate. Repeat to fry remaining strips. ALLRECIPES / DIANA CHISTRUGA From the Editor We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
6. ingredient density
7. and specific type of oil used.