

Courtesy of Candy Hom

MAINS

Soy sauce pan-fried noodles

By Candy Hom · Rough Draft Atlanta, 2/11/2026

Serves 4 people

Ingredients

- [ ] 15-ounce package of egg noodles (preferably Hong Kong style)
- [ ] 3 scallions, julienned
- [ ] Neutral oil for pan frying (corn, canola, or avocado)

SAUCE

- [ ] 4 tsp soy sauce
- [ ] 2 tsp low-sodium soy sauce
- [ ] 1 tsp sesame oil
- [ ] 1/2 tsp sugar
- [ ] 1 Tbsp Shaoxing wine
- [ ] Few dashes of white pepper

Directions

COOKING EQUIPMENT

1. Wok or large skillet
1. Boil the noodles according to the directions on the package. Drain in a colander and set aside.
2. Combine ingredients for the sauce, set aside.
3. Depending on the size of your pan, you may need to do this step in multiple batches. Put 3 Tbsp of oil in a pan on medium high heat.
4. Spread the noodles evenly in the pan and fry until the bottom is golden brown (around 3 to 4 minutes), then flip and fry the other side, adding more oil if necessary.
5. Place noodles in a dish and set aside.
6. Repeat until all the noodles are cooked.
7. Add two tsp of oil in the pan and fry scallions until aromatic and slightly wilted.
8. Add the noodles back in, drizzle sauce on top and toss to combine well.

9 Serve immediately.

The story

Noodles symbolize longevity in Chinese culture, which is why there is always one noodle dish during birthdays, Lunar New Year, or at other celebratory feasts.

These soy sauce pan-fried noodles are wildly popular all year round – and without the need for a holiday. Different textural contrasts are achieved by pan-frying the noodle "cake" in oil to ensure the outside is crispy, the inside is soft and chewy, and the seasoning is simple, but flavorful.

The following recipe is vegetarian and comes together in about 20 minutes, with most ingredients found at your local supermarket. You can find the Hong Kong-style egg noodles (refrigerated) and Shaoxing wine at most Asian markets around Atlanta, such as Buford Highway Farmers Market, Great Wall Supermarket, H-Mart, or Your DeKalb Farmers Market. The egg noodles are located in the refrigerated section.

Feel free to make this recipe your own by adding any sliced proteins or vegetables to the wok and tossing everything together.

Serves 4 people. Recipe level of difficulty: easy

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