

NOODLE MOUNTAIN

300 g dried egg noodles
6 tablespoons vegetable oil
chopped

3 onions, thinly sliced

1 Chinese cabbage, shredded

Sweet chilli- coconut dressing

$\frac{1}{4}$ cup sweet chilli sauce
Juice of 2 limes

4 garlic cloves, chopped

6 cm fresh ginger,

$\frac{1}{2}$ chillies, finely chopped

250 g beansprouts

$\frac{1}{2}$ cup coconut milk / coconut cream

Cook the noodles according to the packet instructions, drain and transfer to a bowl of cold water until needed.

Heat oil in a wok and add garlic, ginger, onions and chillies. Cook over medium heat for 5 minutes until softened. Add the cabbage and beansprouts and stir briefly.

Drain the noodles well and add to the wok. Toss with two large spoons.

Whisk together the ingredients for the sweet chilli and coconut dressing. Pour over the noodles and toss to combine. Serve immediately.

Instead of beansprouts
add a small handful
of mungbeans and
snow pea shoots.
Add shredded bok
choy to the pan
after the cabbage.
Sprinkle with finely
chopped coriander.