## NOODLE MOUNTAIN

300 g dried egg noodles
6 tablespoons vegetable oil
chopped
3 onions, thinly sliced
1 Chinese cabbage, shredded
Sweet chilli- coconut dressing

4 garlic cloves, chopped 6 cm fresh ginger,

2 chillies, finely chopped 250 g beansprouts

1/2 cup coconut milk / coconut cream

Leup sweet chilli sauce Juice of 2 limes

14.

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 bearsports add a small hordful of murgbeans and snow to the portion to the portion to the portion to the portional to the cabbage. Sprinkle with frely chopped conarder.