



Noodle Mountain

Ingredients:

- 300g dried egg noodles
- 6 tbsp vegetable oil
- 3 onions, thinly sliced
- 1 Chinese cabbage, shredded

Sweet chilli-coconut dressing

- 1 cup sweet chilli sauce
- Juice of 2 limes
- 4 garlic cloves, chopped
- 6cm fresh ginger
- 1/2 chillies, finely chopped
- 250g beansprouts
- 1/2 coconut milk/coconut cream

Method:

1. Cook the noodles according to the packet instructions, drain and transfer to a bowl of cold water until needed.
2. 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.
3. Drain the noodles well and add to the wok. Toss with two large spoons.
4. Whisk together the ingredients for the sweet chilli and coconut dressing. Pour over the noodles and toss to combine. Serve immediately.

Notes

Instead of beansprout 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.