

KALE + CARROT NOODLES

- 2 ~~celery~~ stalks, sliced thinly
- $\frac{1}{2}$ cabbage, sliced thinly
- $\frac{1}{2}$ red onion, sliced thinly
- 3 cups kale, chopped finely
- 3 tbs olive oil.
- $1\frac{1}{2}$ - 2 pkts asian noodles
- 1-2 tbs soy sauce
- 2-3 tbs oyster sauce
- 1-2 tbs lemon juice
- 3 tbs sesame oil
- 1 tsp chilli sauce
- 2 carrots, grated coarsely
- $\frac{1}{3}$ cup dried shallots
- 3 spring onions, sliced finely

- Pour boiling water over noodles in a bowl just enough to soften them + drain immediately. Don't let them get too soft as they will become mushy.
- Sauté onion in a 1 tbs oil until soft.
- Add soy sauce, oyster sauce then add cabbage, kale + lemon juice and a splash of water.
- When cabbage + kale have softened, taste, and add extra soy + oyster sauce if required. Add chilli sauce
- Add carrot at last minute then toss in noodles
- Pour onto 2 serving bowls and sprinkle w/ fried shallots + spring onions.
- Serve