**Crispy Egg Noodle Cakes**

**Ingredients**

* 2 carrots
* 1/2 red capsicum
* 3 tbs veg oil
* 2 small shallots
* 1 garlic clove (crushed)
* 300 g fresh egg noodles
* 2 eggs
* 1 tbs soy sauce
* 1 tsp sesame oil (plus extra to serve)
* 1 tbs coriander (chopped, plus extra to serve)

**Method**

1. Grate carrots and slice red capsicum into small dice. Heat 1 tbsp oil in a large fry pan over gentle heat and cook vegetables, stirring, for 3-4 minutes until wilted slightly but still crisp.
2. Peel spring onions and finely slice the white parts, reserving the green parts for serving. Add with the garlic in the fry pan and stir for one minute. Remove vegetables to a large bowl.
3. Prepare noodles according to packet instructions. Cut the noodles with scissors into more manageable length, then combine with vegetables. Beat eggs in a small bowl with soy sauce, sesame oil and coriander stems. Pour over vegetables and stir well.
4. Wipe out fry pan with a paper towel and reheat over a medium flame. Add half the remaining oil. Cook noodle mix in batches in 1/4 cup servings for 2-3 minutes on each side, being careful not to burn. Add a little more oil as required.
5. Serve noodle cakes topped with the sliced green spring onion ends, coriander leaves, additionally garnish with sliced red chilli and a drizzle of extra sesame oil.