

Kale + Carrot Noodles.

- 2 celery stalks, sliced thinly
- $\frac{1}{2}$ red cabbage, sliced thinly
- $\frac{1}{2}$ red onion, sliced thinly
- 2-3 cups kale, chopped finely / warrigal greens
- 3 tbs olive oil
- $1\frac{1}{2}$ - 2 packs 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 fried ~~sa~~ shallots
- 3 spring onions, sliced finely.

* Boil water and pour over noodles in a large bowl to soften. Drain before they become mushy.

* Prepare all your vegetables

* Saute onion in 1 tbs oil until caramelised lightly.

* Add soy sauce + oyster sauce, then add cabbage, kale, and lemon juice. and a splash of water.

* When cabbage + kale are cooked down, taste + add extra soy and/or oyster sauce if necessary (chilli sauce?)

* Add grated carrot at last minute then toss in noodles

* Drizzle with sesame oil then sprinkle with fried shallots + spring onion.

* Serve.