NOODLE MOUNTAIN

300 g dried egg noodles

6 tablespoons vegetable oil

2 onions, chopped

3 spring onions, thinly sliced

½ Chinese cabbage, shredded (use some cabbage leaves too)

1 cup greens (silverbeet, mibuna) finely sliced

1-2 broccolini, chopped

*Sweet chilli & coconut dressing*

½ cup sweet chilli sauce

Juice of 2 limes

4 garlic cloves, chopped

6 cm fresh ginger,

2 chillies, finely chopped

cup coconut milk or 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 onions. Cook over medium heat for 5 minutes until softened. Add the cabbage and garlic, ginger, and chillies, stir briefly.
3. Add the broccolini and sliced greens
4. Drain the noodles well and add to the wok. Toss with two large spoons. Cut with scissors to make easier to mix
5. Whisk together the ingredients for the sweet chilli and coconut dressing. Pour over the noodles and toss to combine. Serve immediately.

