

Hokkien Noodles (Fridge)

vegetable noodle stir-fry

- 125 g thin noodles, such as egg noodles
- 4 tablespoons vegetable oil
- 1 garlic clove, chopped
- 5 cm fresh ginger, finely chopped
- 1 onion, thinly sliced
- 1 chilli, finely chopped
- 2 pak choi, about 250 g, roughly chopped
- 1 leek, cut into strips
- 75 g bean sprouts
- 25 g mushrooms, sliced
- 3 tablespoons soy sauce
- freshly squeezed juice of 1 lime
- unchopped coriander, chopped
- 1 sliced zucchini

SERVES 4

When making this dish, prepare all the vegetables in advance, so the stir-fry can be quickly and easily put together. Don't overcook the vegetables – they are better when crunchy and brightly coloured. You can change the vegetables according to what you have available, but always use the onion, garlic, ginger and chilli.

Bring a large saucepan of water to the boil. Add the noodles and cook for 1 minute if fresh or 3 minutes if dried. Drain them thoroughly.

Heat the oil in a wok. Add the garlic, ginger, onion and chilli and cook over medium heat, stirring constantly, until softened.

Add the pak choi, leek, bean sprouts and mushrooms to the wok and stir-fry for 2–3 minutes.

Add the soy sauce, lime juice and noodles and mix the vegetables and noodles together. Divide between 4 bowls, top with the chopped coriander and serve immediately.



add chopped mushrooms instead of bean sprouts instead of pak choi instead of chives instead of coriander
+ double recipe

add 5 Sweet Potato
- Thin Slices -

ta and noodles