



bit spicy

Chinese Stir-fried Noodles

Use the sauce in this recipe to create your favourite noodle dish! Have it wholly vegetarian, or stir in a little chicken or a few prawns. You can also use different types of noodles - each variation produces a completely different dish - and add fresh chillies if you like everything hot! **serves 2-3**

For the sauce:

- 1 tbsp each of chinese rice wine, oyster sauce, soy sauce, gochugang paste
- 2 tbsp soy bean paste

Mix all the ingredients together.

- 1 tbsp vegetable oil
 - 1 onion, sliced
 - 3 cloves garlic, crushed
 - thumb-sized piece of ginger, grated
 - 2 cakes dried noodles (we used medium ones for the photo)
 - thinly sliced vegetables such as a bell pepper, broccoli, carrot or green beans
 - handful cooked chicken breast, char sui or prawns (optional)
1. Pour boiling water over the noodles and leave for 5 minutes, then drain.
 2. Heat the oil in a wok, then add the onion, garlic and ginger and cook for a couple of minutes.
 3. Add the sauce and bring to the boil.
 4. Stir in the vegetables, cook very quickly so they are still crunchy, then add the noodles and other optional ingredients. Heat through.
 5. Serve with extra soy and chilli sauce.