

FRIED NOODLES

🕒 20m 👤 2 servings

1. Boil the noodles until softened.
2. Finely chop the garlic, shallots, and chili.
3. Cut the carrot and long bean in strips, chop the cabbage and Chinese spinach in chunks.
4. Add oil to a pan. Fry the garlic, shallots, and red chili until the aroma comes out.
5. Add vegetables, fry for a while.
6. Add the noodles to the pan. Finish it off with sweet soy sauce, oyster sauce, and salt.

Tip!

Top it off with chicken, tofu, shrimps and/or egg



INGREDIENTS

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|--------------------------|---------------------------|
| ✓ 2 cloves garlic | ✓ Cabbage |
| ✓ 2 cloves shallots | ✓ 2 eggs |
| ✓ 1 big red chili | ✓ Noodles |
| ✓ Chinese spinach | ✓ 1 tbsp. oyster sauce |
| ✓ Carrots | ✓ 1 tbsp. sweet soy sauce |
| ✓ Long beans/green beans | ✓ Pinch of salt + pepper |