



# Simple Chow Mein

## INGREDIENTS:

- 400g Instant Chow Mein Noodles
- ¼ cup cooking oil or olive oil
- 2 tbsp sesame oil
- 2 cups cabbage
- 2 tbsp sesame seeds
- 3 cups broccoli florets

## SAUCE:

- 3 tbsp medium soya sauce
- 2 tbsp oyster sauce
- 1 tbsp rice wine vinegar
- ¾ cup of water
- 2 tbsp corn-starch
- 1 tsp red chilli sauce
- 1 tbsp sugar
- 3 cloves garlic
- 1 tsp ginger

## METHOD:

1. Start by cooking the noodles, to do that add them to a large pot of boiling water. Cook according to package instructions, with dry noodles its typically 5 minutes
2. Meanwhile add all your sauce ingredients to a medium sized bowl and whisk to combine
3. Once the noodles have cooked, remove them from the water, strain and set aside
4. Now is the time to make those noodles a bit crispy. Simple add 2 tbsp of sesame oil in a large frying pan along with the olive oil or cooking oil and sauté those cooked noodles on each side till slightly crispy and browned to your liking.



5. Remove and plate
6. On a large chopping board, chop the broccoli into bite size pieces along with the cabbage
7. Cook roughly for about 5 minutes, tossing often until the vegetables are crispy yet tender
8. Serve over the noodles hot and enjoy

