

# Chow Mein



**About this recipe.** let's skip the takeout and make the best chow mein at home in less than 30 min. You can add anything that you have.

## Ingredients

3 cups of shredded cabbage

1 carrot sliced thinly

Any other vegetables that are available

2 Tablespoons of oil

2 cloves garlic (finely chopped)

1 teaspoon of crushed ginger

3 Tablespoons of sauce mix with 6 tablespoons of water

Noodles

Spring onions to garnish

## Method

Sauce is made from cornflour, soy sauce, oyster sauce, Chinese cooking wine and sugar. Mix with water Alternative: Use 1/3 cup Chinese All Purpose Stir Fry Sauce, if you have some in stock.

Noodles: Prepare the noodles according to the packet instructions , then drain.

Heat oil in a wok or large fry pan over high heat.

Add garlic and ginger, stir fry for 10 seconds or until it starts to turn golden – don't let it burn!

Add the cabbage, carrot, and any other vegetables. Stir fry for 1 1/2 minutes until the cabbage is mostly wilted.

Add the noodles, Sauce and water. Stir fry for 1 minute, tossing constantly.

Add spring onions. Toss through for 30 seconds or until they just start to wilt.