



StirPot

VEG HAKKA NOODLES



15-17 Minutes



2 Servings



793 cal per serving, low fat, vegetarian

Ingredients

Boiled Noodles, Oil, Garlic and ginger finely chopped, Onion and Spring onion chopped, Carrot, Cabbage and Capsicum chopped, Salt, Hakka noodles , sauce, Pepper crushed

Utensils

- Gas stove / Heat source
- Pan
- Stirrer or big spoon
- Serving utensils

Before you begin

Check how fresh your ingredients are with the freshometer



Carrot



Capsicum

BEST

BETTER

GOOD

Directions

- Heat a large pan(kadhai) and add oil.
- Further, sauté garlic and ginger. Then add onions and spring onion white and keep on high flame.
- Now add chopped carrot, cabbage and capsicum.
- Sauté till they shrink in size. Please do not over cook as the vegetables will lose the crunchiness.
- Add salt, and hakka noodles sauce and give a good mix.
- Now add the boiled noodles. Then add crushed pepper, Mix well.
- Please do not over mix as the noodles will break.
- Finally, serve hakka noodles garnished with fresh spring onions green.
- Now serve with a big smile

