

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

Before you begin

Check how fresh your ingredients are with the freshometer

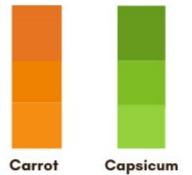
Utensils

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

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 loose 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







