



## Stir Fried Noodles With Vegies

### What to collect

Ingredients	Equipment
150g egg noodles	wok
1 tablespoon vegetable oil	chopping board
2 ½cm piece of fresh ginger, finely chopped	knife
2 garlic cloves, finely chopped	
1 large carrot, cut into matchsticks	
1 yellow pepper deseeded & thinly sliced	
100g snow peas	
2 spring onions, finely chopped	
85g bean sprouts	
2 tablespoons kecap manis	

### What to do

1. Cook the noodles according to pack instructions.
2. Meanwhile, heat the oil in a wok, then stir-fry the ginger, garlic, carrot, pepper and snow peas over high heat for 2-3 minutes.
3. Drain the noodles thoroughly. Add to the pan with the spring onions and beansprouts.
4. Pour the kecap manis into the pan and cook for 1-2 minutes.
5. Serve with steamed rice.