

Chow Mein with crisp vegetables, lime and pepper |

Recipe for 4 servings

Description

Stir-fried noodles with vegetables and Asian flavours.

Note

For this recipe, egg noodles are recommended for their texture and taste.

Ingredients

Chow Mein

- 300 Gr Asian style noodles
- 100 Gr Onion
- 100 Gr Snow peas
- 100 Gr Carrot
- 100 Gr Sprouted soybeans
- 100 Gr Red pepper
- 100 Gr Button mushrooms
- 1 Tsp Fresh ginger
- 2 Clove(s) Garlic

- Salt and pepper
- Vegetable oil

Sauce

- 1 Unit(s) Lime
- 60 Ml Hoisin sauce
- 60 Ml Sweet chili sauce

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

Preparation

Cook noodles according to package instructions.

Cut vegetables into julienne strips.

Chop the ginger and garlic.

Zest and squeeze the lime.

Chow Mein

Heat a large frying pan with a drizzle of vegetable oil.

Start by adding the julienned vegetables and cook for 2 minutes, stirring constantly.

Then add the noodles and all the sauce ingredients, and cook for a further 2 minutes.

Bon appétit!