

MONGOLIAN NOODLES



The main ingredients in this recipe are the really soft and tender beef and the dark soy sauce. Make sure the beef is thinly sliced and marinated with oil at least one night, but best after 2 nights. There is no egg in this recipe.

Ingredients (serves 2-3)

500g thinly sliced beef (marinate with lots of oil, garlic and pepper)
1 packet Hokkien noodles
1 packet fish cake, sliced
1 Onion, sliced
2 Garlic, sliced
1 tablespoon Oyster sauce
2 tablespoon Dark Soy sauce
Vegetables (bok choy, carrots, baby corn, broccoli etc)
Salt and pepper to taste

Method

Pre-heat pan/wok and add the oil to fry the onions, fish cakes and beef.

Then saute your garlic along with the vegetables.

Add hokkien noodles, sauces and salt/pepper.