
Looking for Hakka Noodles recipe

Posted by Meena - 2008/02/11 07:23

Hey Wonder Chefs,

I'm looking for a yummy recipe for Hakka Noodles. Having pals over on Tuesday, so a quick response will be a great help.

Thanks in advance

Meena

=====

Re:Looking for Hakka Noodles recipe

Posted by ahila - 2008/02/26 01:26

This recipe is from the famous chef Sanjeev Kapoor.

Ingredients:

3/4 lb Noodles

1 medium Onion sliced

1 Spring onion greens chopped

1 medium bell pepper cut into julienne

1 medium Carrot cut into julienne

1/4 small sized Cabbage shredded

10 Green Beans sliced

6 Tbs Oil

1 Tbsp Soy Sauce

1/4 Tsp Ajinomoto

1/4 Tsp White Pepper Powder

1 Cup Bean Sprouts

Preparation:

Boil noodles with enough water. Drain and cool.

Heat oil in a wok, add sliced onion and stir fry briefly.

Add carrot, bell pepper, green beans, cabbage and stir fry for two minutes, stirring and tossing continuously.

Add boiled noodles, soy sauce, ajinomoto, salt, white pepper powder and cook on high heat for a couple of minutes or until the noodles are heated through.

Add bean sprouts and mix well.

Serve hot garnished with chopped spring onion greens.

=====