

## Yakisoba – Fried Noodles

### Ingredients

½ Wombok cabbage  
1 carrot  
1 egg  
1 spring onion  
2 noodle cakes  
2 teaspoons soy sauce  
½ teaspoon sesame seed oil  
2 teaspoons Worcestershire sauce  
2 teaspoons oyster sauce  
1 teaspoon sugar  
Sunflower oil

### Method

Prepare the ingredients:

Grate the carrot  
Thinly slice the cabbage lengthways  
Dice the spring onion – white and green parts

Combine the sauces, sesame seed oil and sugar in a jar with a fitted lid and shake to combine.

Place a small saucepan of water onto boil, when boiling, add the noodles cakes and cook two minutes. Drain and set aside.

Heat 1 tablespoon of oil in a wok. Beat the egg then pour into the wok and cook on the sides to create a small thin omelette. Remove onto paper towel, cut into small pieces and set aside.

Add a dribble of oil to the wok. Toss in the cabbage and spring onion and stir until softened. Moderate the heat to suit. Add the grated carrot and stir through. Add the egg pieces and the drained noodles. Drizzle the sauce mixture over the vegetables – add a little at a time, you may not want to add it all. Mix through and serve immediately.

*Serves 3-4 as a side dish*

