

bent street kitchen

SOY SAUCE NOODLES

Ingredients:

500 g fresh egg noodles
2 T sesame seeds, toasted
1 bunch spring onions (shallots) or garlic chives, cut into 3 cm lengths, halve the spring onions lengthwise if using them
3 c bean sprouts
4-5 T light soy sauce
2 T dark soy sauce
1 T oyster sauce
3/4 t sugar
white pepper
2 T cooking oil
sesame oil, to taste

Method:

Soak noodles in boiling water for 1 minute then drain well. Do not overcook. You can cut the noodles with scissors if you want to break them apart although this is considered bad luck in the Chinese culture.

Combine sauces and sugar adjusting it to your taste. Stir until sugar has dissolved.

Heat oil in wok over high heat. Add bean sprouts and spring onions or garlic chives for 1 minute or until slightly softened. Set aside.

Add 1T oil to wok and fry noodles for 1 minute. Add sauce mixture and fry for 2-3 minutes. Add dash of white pepper to taste. Add bean sprouts and spring onions or garlic chives and sesame oil to taste. Fry for 1 minute to combine ingredients. Garnish with sesame seeds and serve.

Serves 4.