

# WHAT'S COOKING? Szechuan noodles



INGREDIENTS	
EGG NOODLES	100g
SESAME SEED OIL	1 tspn
PLUM SAUCE	1 tbspn
DARK SOY	1/4 tspn
SZECHUAN PEPPERCORNS, GROUND	3 pinches
RICE WINE VINEGAR	1/4 tspn
CHILLI SAUCE	1/2 tspn
YELLOW PEPPER, CUT INTO THIN STRIPS	1/8
ORANGE PEPPER, CUT INTO THIN STRIPS	1/8
TOMATO, DE-SEED, CUT INTO THIN STRIPS	1/4
SPRING ONION, CUT INTO THIN STRIPS	1/3
BLACK ONION SEEDS	3 x pinches
STAR ANISE, GRATED AND TO GARNISH	2
CHINESE PARSLEY	1 sprig



COOKING	
1)	BOIL NOODLES FOR 4 MINS, REFRESH, DRAIN, TOSS IN SESAME OIL
2)	STIR TOGETHER PLUM SAUCE, DARK SOY, PEPPERCORNS, VINEGAR AND CHILLI SAUCE. FOLD THE NOODLES INTO THE SAUCE
3)	ADD THE PEPPERS, TOMATO AND SPRING ONION AND STIR
4)	SPRINKLE WITH BLACK ONION SEEDS
7)	OPTION TO MICROWAVE FOR 2 MINS



HOW LONG WILL IT TAKE
4 MINS TO COOK THE NOODLES AND 30 MINS TO PREPARE



HOW MUCH WILL IT MAKE
2 x CHINESE NOODLES

DRAW PICTURE HERE;

