

Ramen Noodle Stir Fry

SERVING
4-5 people

COOK TIME
15 min



Ingredients

1/2 cup Hoisin Sauce
1/2 cup Water
3 Tbsp Sweet Chilli Sauce
1 Tsp Minced Ginger and Garlic
1 1/2 Tbsp Corn starch (Mix with 1 Tbsp water)
1 Tbsp Sesame oil
400g Ramen Noodles
1x 400g Simply Salads Stir Fry Vegetables
4 Eggs (to add to top if desired)

Method

Place noodles into a medium bowl and cover with boiling water, leave to soften to 2-3 minutes.

In a small bowl, combine hoisin sauce, sweet chilli, ginger, garlic and cornstarch, set aside.

Heat sesame oil large wok or fry pan on medium heat, and add Simply Salads Stir Fry Vegetables

Drain noodles and add into pan with half of the hoisin sauce mix. Cook for 2-3 minutes then add remaining sauce. Cook until sauce has thickened and vegetables have slightly softened.

Boil eggs and add to the top if desired.