

# Connor's egg fried noddles with soy veggies



# Ingredients

400gr Egg noodle

100gr baby corn

100gr shiitake mushroom

100gr mangetout

1 red pepper

2 eggs

1 red onion

2 spring onions

1 lime

Coriander

Olive oil

Sesame oil

Soy sauce



1. Cut and prepare all the vegetables, and remove the coriander stalks.



2. Beat the eggs, and season with black pepper and salt. You can also add some chilly flakes.

3. Cook an omelette with the mix and put aside.



4. Remove the mushroom stalk, slice three garlic cloves, and fry in a teaspoon of olive oil for 3 minutes. Add the noodles and fry together for another 3 minutes.



5. Stir fry the vegetables, baby corn, mange-tout, red pepper and red onion, in a teaspoon of olive oil for 5 minutes. Add one table spoon of soy sauce and stir fry for a couple of minutes more. Before serving add a splash of sesame oil.



## Serving suggestion

Arrange the noodles in a small pile and sprinkle the omelette cut in small pieces and the spring onion and coriander. Add the lime juice just before serving.

Serve the soy veggies in a different bowl.