

Spicy Chow Mein (chinese noodles)

What do you need :

Pre cooked chow mein noodles - 350 to 400g
Baby bok choy - 2 to 3 cups (chopped)
Celery - 2 stalk (sliced)
White onions - 1/2 (sliced)
Garlic - 2 cloves (minced)
Chicken or vegetable stock - 1 cup
Roasted peanuts - 2 tbsp (chopped)
Hot sauce - 1 tbsp
Light soy sauce - 2 tbsp
White vinegar - 1 tbsp
Sesame oil - 2tps
Brown sugar - 1tsp
Cornstarch - 1 tbsp
Vegetable oil - 1 tbsp

PREPARATION

- Heat oil in wok or deep skillet to medium heat. Add onion, celery, bok choy, garlic and cook, stirring often for 3 to 5 minutes.
- Add stock, soy sauce, hot sauce, vinegar, sesame oil and brown sugar. Bring to a boil.
- Stir cornstarch into 1 tbsp of cold water. Mix this in to the wok. Stir until the sauce is thickened. Then turn off the heat.
- Meanwhile, loosen noodles with your fingers; immerse in boiling salted water for 1 minute or until tender. Drain well and toss with some sesame oil. Place noodles on a plate and spread vegetables over top. Sprinkle evenly with peanuts

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