



Vegetable Soba noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 grams of dried soba, cooked according to directions on the package
- 2 carrots, cut into stripes
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 3 stalks of spring onions, sliced
- 1 cup of bean sprouts
- 2 cloves of garlic, minced
- 2 table spoons of soy sauce
- 2 table spoons of oyster sauce
- 1 table spoon of sesame oil
- dash of white pepper
- 2 table soons of oil

Instructions

1. Heat oil, add garlic, fry 1 min, add carrot and peppers, fry 5 min.
2. Add noodles, mix well.
3. Add, spring onion and bean sprouts, mix.
4. In separate dish mix soy and oyster sauce, pour into wok.
5. Sprinkle with sesame oil and white pepper.