

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.