



Chinese Noodles with vegetables

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tablespoon seeds oil
Chinese Noodles 500 gr.
2 Green Peppers
2 Carrots
5 dried Shiitake Mushrooms (water soak for 30 minutes)
1 Leek
Ginger 30gr.
2 chicken wurstel (optional)
1 tablespoon sesame oil
1 teaspoon corn starch
3 tablespoon soy sauce

Instructions

1. Oil a Wok and add the seeds oil. Heat and add leek and ginger finely minced. Let it brown few minutes.
2. Add vegetables and mushrooms cutted into strips, add sesame oil and stir well with a wooden spoon.
3. simmer with medium heat and add 2 cup of mushrooms water.
4. Bring to a boil 500 ml. of water and add noodles, simmer 4 minutes. Add cooked noodles into the wok and add soy sauce and sesame seeds. heat few minutes.
5. Add the corn starch diluted into water.
6. Garnish with black sesame seeds.

So much Tasty!!!!!!!!!!!!!! ^^