



Red cabbage & salmon noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of dried wheat chinese noodles
- 1/2 of small red cabbage, sliced
- 1 spring onion, sliced
- 1/2 onion, sliced
- 1 green bell pepper, sliced
- 1 yellow pepper, sliced
- 200 grams of salmon, chopped
- 1 table spoon of oil

Marinate:

- 1 table spoon of light soy sauce

Sauce:

- 2 table spoons of spicy chili Guilin Sauce
- 1 table spoon of dark soy sauce
- 1 table spoon of rice vinegar
- 2 table spoons of rice wine
- 1/2 cup of vegetable broth
- 1 table spoon of potato flour
- 3 table spoons of water

Instructions

1. Marinate salmon about 30 min.
2. Steam over high heat about 7 min.

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3. Cook noodles following instruction on the package.
 4. Heat oil in the wok, add onion and peppers, fry about 3 min, add red cabbage, fry 3 min.
 5. Mix first 5 sauce ingredients. Add sauce to the wok.
 6. Mix potato flour with water. Add to the wok and mix well.
 7. Add cooked noodles, mix well.
 8. Serve noodles, sprinkled with salmon.