Spinach & egg roll noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of wheat noodles, cooked according to the instruction on the package
- 300 grams of spinach, trimmed and washed
- 2 tablespoons of white miso
- 2 teaspoons of sake
- 2 teaspoons of rice vinegar
- 2 tablespoons of almond flakes
- 1 teaspoon of grated ginger
- 1 tablespoon of oil

For egg roll:

- 6 eggs
- 2 teaspoons of light soy sauce
- 75 ml of dashi
- 1/2 teaspoon of sugar
- pinch of salt
- 1 tablespoon of oil

Instructions

1. Mix eggs gently, avoiding making foam.
2. Mix dashi, soy sauce and sugar and add it to eggs whisk carefully.
3. Heat oil in the frying pan, pour 1/3 of egg mixture, wait till eggs are cooked, roll, smear with oil, pour 1/3 of remaining eggs, wait till eggs are done and roll.
4. Repeat with remaining eggs.
5. When egg roll is ready, slice and cut into cubes.

6. Heat wok add almonds, stir-fry 1 min and remove.
7. Add oil into the wok, fry ginger, add spinach, stir-fry 3 min.
8. Mix miso, sake, rice vinegar and pour over spinach.
9. To serve: arrange noodles on the plate, top with spinach, sprinkle with almonds and egg roll cubes.