



# 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.
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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.