



Fresh Veggie Ho Fun Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

2 portions of ho fun noodles (yes, I had to guess again)
Large carrot, chopped into matchsticks
Spring onion, chopped
Handful of green beans, halved
Handful of straw mushrooms, halved
Grated ginger
3 tbsp soy sauce
Juice and zest of half an orange
Some sugar
Some cornflour
Veggie oil
Some sesame seeds
Fresh coriander

Instructions

- 1) Boil the noodles until al dente. Drain in cold water and leave to cool.
 - 2) Mix the soy sauce, orange juice and zest, sugar and cornflour in a bowl.
 - 3) Heat oil in a wok and fry the ginger for a few seconds.
 - 4) Add the rest of the veg and stirfry for a few minutes.
 - 5) Add in the noodles and orange sauce, tossing until everything is nice and hot.
 - 6) You can stir in a bit of fresh coriander at this point if you like.
 - 7) Dish up and scatter sesame seeds and fresh coriander over the top.
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