



# 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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