

Hoisin Beef Noodles

Ingredients

- 1 tbsp. vegetable oil
- 100g beef mince
- $\frac{1}{2}$ onion
- 2 garlic cloves
- A piece of Chinese cabbage.
- $\frac{1}{2}$ a shredded carrot
- 1 spring onion
- 1 nest of egg noodles
- 1 tbsp. oyster sauce
- 2 tbsp. hoisin sauce
- 3 tbsp. soy sauce
- 1 tsp white vinegar

Method

1. Peel the skin off the carrot and then shred the rest of it. (You need the shredded carrot)
2. Slice the onion
3. Cut the garlic and spring onion up finely
4. Tear up the cabbage
5. Cook the noodles once they start boiling turn the hob off.
6. Fry the onion and garlic fry for a few minutes.
7. Add the beef mince and cook for a few minutes.
8. Add the carrot and cabbage and mix well for 2 minutes.
9. Turn the heat down and add the oyster sauce, hoisin sauce, soy sauce and vinegar.
10. Sieve noodles and add to the pan with the beef toss gently.
11. Scatter over spring onion and serve.