

Vegetable stir-fry

Ingredients

1 nest of noodles	$\frac{1}{4}$ chilli
$\frac{1}{4}$ red pepper	$\frac{1}{2}$ onion
A few mangetout	$\frac{1}{2}$ carrot
A few fresh baby corn	1 tbsp. soy sauce
Handful of cabbage	Handful of coriander
1 clove of garlic	

Method

1. Peel the carrot and cut into small matchsticks
2. Slice the pepper into strips
3. Cut the mangetout and baby corn into halves or quarters
4. Slice the cabbage and onion thinly
5. Cut up the garlic and chilli really finely
6. Fry the carrots and fry for a few minutes
7. Add the peppers, onion, garlic, chilli and fry for a few minutes
8. Cook noodles in boiling water for 5 minutes.
9. Add the mangetout, baby corn and cabbage and fry for a little bit.
10. Add the soy sauce cook for 2-3 minutes.
11. Add the noodles to the frying pan
12. Serve with coriander as your garnish