

Mì xào chay (Vegetarian Stir Fried Noodles)

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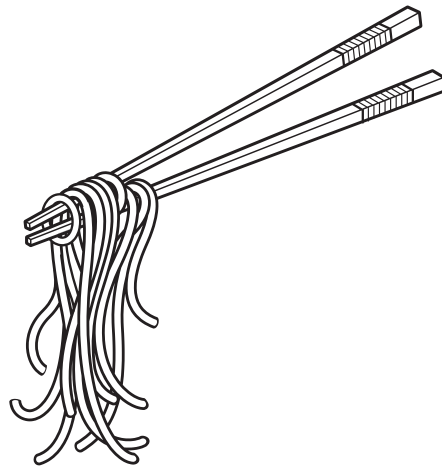


INGREDIENTS:

- 1 tbsp leeks (white part only), thinly sliced
- 30 g dried shiitake mushrooms soaked in water until softened
- 100 g cabbage shredded
- 600 g egg noodles
- 20 g chives
- 50 g celery finely chopped
- 100 g bean sprout

For the sauce

- 1 tbsp sugar
- 1 tbsp soy sauce
- 1 tbsp vegetarian oyster sauce
- 1 tbsp ketchup
- 1 tbsp chili sauce
- 1/2 tsp vegetable/mushroom stock powder
- 3-4 tbsp filtered water



DIRECTIONS

To make stir-fry sauce, combine sugar, soy sauce, vegetarian oyster sauce, ketchup, chili sauce, vegetable/mushroom stock powder, filtered water and stir until dissolved.

In a pan, heat vegetable oil and sauté the leek slices. Add shiitake mushrooms, tofu, carrots, season with 2 tbsp sauce and stir fry for 2 minutes until mushrooms are cooked.

Blanch egg noodles in boiling water for 3-4 minutes until soft. Then, rinse the noodles with cold water.

Add the egg noodles to the pan and stir well. Depending on the amount of noodles, you can add more or less sauce to taste. Add shredded cabbage and some chives, celery and bean sprouts.