

Recpie Name: Hong Kong Style Chow Mein

[Reference](#) for the below dish.

BEGINNER 15MIN NOODLES

Choopping

1. 1 red onion
2. 2 garlic & ginger.
 1. or 3 TSP ginger garlic paste.
3. 100 gms broccoli
4. 70 gms himeji mushroom

sauce mix	amount
Light soya	1 TBSP
Sriracha	1 TBSP
Oyster	1 TBSP
Dark soya	1 TSP
Seasame oil	A bit

Cooking

1. Medium heat & 1 TBSP oil
2. Onion & ginger garlic paste
3. Saute for 1 minute.
4. Broccoli
5. Saute for 2 to 3 min.
6. himeji mushroom
7. Saute for 1 min.
8. Noodle & sauce.
9. Saute for 2 to 3 minute.
10. Toppings with sesame seeds.

[Reference](#) for the below two dishes.

1

Choopping

1. 3 garlic finely chopped
 2. 1 red onion
 3. few strips green onion
 4. 50 gms sprouts
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sauce mix	amount
Light soya	1 TBSP
Dark soya	1 TSP
Oyster	1 TBSP
Sugar	1 TSP
Seasame oi	A bit

Cooking

1. Medium heat & 2 TBSP chilli oil
2. Onion
3. Saute for 1-2 minute.
4. Gralic & Sprouts
5. Saute for 2 minutes.
6. Green Onion
7. Noodle & sauce.
8. Saute for 2 to 3 minute.
9. Toppings with sesame seeds.

2

Choopping & Grinding

1. 3 garlic finely chopped
2. small piece of ginger
3. 2 to 3 chilli or bell pepper
4. Salt & Grind them

Choopping & Grinding

1. 100 gms TOFU strips
2. 4-5 baby bok choy
3. 3 baby corn

sauce mix	amount
Light soya	1.5 TBSP
Dark soya	1 TSP
Oyster	1 TBSP

Cooking

1. Toast peanuts for 3 to 4 minutes
2. Medium heat & 2 oil
3. Grinded Mix
4. Saute for 2-3 minute.

5. Tofu
6. Saute for 1 min.
7. Bok Choy & Baby corn
8. Saute for 1 min.
9. Noodles
10. Sauce
11. Top with toasted peanuts