**AMERICAN CHOPSUEY**

Ingredients for American Chopsuey Recipe

* Noodles 300 grams
* Boneless Chicken cut into thin strips 100 grams
* Cornflour/ corn starch 2 tablespoons
* Eggs 4
* Garlic cloves 3-4 finely chopped
* Ginger , grated 1 inch piece
* Oil 6 tbsps + to deep fry
* Onion thinly sliced 1 medium
* Carrot , finely shredded 1/2 medium
* French beans , cut diagonally 3-4
* Cabbage , finely shredded 1/4 small
* Tomato sauce 1/2 cup
* Soy sauce 1/2 tablespoon
* White pepper powder 1/2 teaspoon
* MSG 1/4 teaspoon
* Salt to taste
* Green capsicum , cut into thin strips 1/2 medium
* Chicken stock 2 cups
* Vinegar 1 tablespoon
* Bean sprouts 1/2 cup

Method

Step 1

Boil noodles until almost cooked, drain and cool. Heat sufficient oil in a wok and deep-fry noodles till crisp and golden brown in colour. Drain on absorbent paper. Divide the fried noodles into four equal portions and keep warm in separate shallow plates or serving platter.

Step 2

Mix cornflour in half a cup of water. Heat half tablespoon oil in a non-stick pan, break an egg, cook for half a minute on both sides.

Step 3

Repeat this to make four such double fried eggs. Heat four tablespoons of oil in a wok or a pan, add garlic and ginger and stir-fry for half a minute. Add chicken strips and cook for half a minute.

Step 4

Add onion, carrot, French beans and cabbage and continue to stir-fry for a minute. Add tomato sauce, soy sauce, white pepper powder, MSG, salt, capsicum and stir in the chicken stock.

Step 5

Cook for two minutes and stir in the cornflour mixture. Continue to cook for a minute or until the sauce thickens. Add vinegar and bean sprouts, stir well and pour over the fried noodles.

Step 6

Serve hot with each portion of American Chopsuey topped with a double fried egg.