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Hakka Chowmein

Ingredients for boiling noodles

Plain Flour Noodles without egg
Water (Enough to immerse noodles)
Salt
Sunflower oil
Onion thinly sliced
Vegetables thinly sliced capsicum, carrot, cabbage
Light Soya sauce
Black soya
Mustard leaf julienne cut
White pepper
Spring onion green part (chopped)



700 gms
8 cups
1 tbsp
3 tbsp
4 tbsp
1 cup
1tbsp
1tbsp
4 tbsp
1 tsp
1 tbsp

Method for boiling Noodles:

Boil the water adding salt.

Add noodles into it and cook until they are soft enough to bite.

Drain them and run under cold water to stop it from further cooking.

Add 1 tbsp of the oil into the noodles, so that they do not stick with each other and leave in the strainer till required.

Method of Tossing Noodles

In a pan heat 2 tbsp oil.

Stir fry sliced onion over high heat till onions become glossy.

Add the sliced vegetables in it.

After the vegetable are sautéed, add the mustard leaf and toss for less than a minute.

Mix the ingredients well.

Add noodles and both the soya sauces.

Stir-fry till the noodles are well mixed into the spices. All this should be done over high heat.

Serve hot with pickled green chilli in vinegar.

The most popular is Egg Chowmein and Chicken Chowmein

For Chicken chowmein add sliced boiled chicken pcs with the onion followed by the sliced vegetables.