



Chilli Crab Noodles - Serves 2

- 1 tbsp Sunflower oil
- 2 Shallots, finely sliced
- 1 Clove garlic, crushed or grated
- 1 Small red chilli, seeds removed and finely chopped
- 1 Large pak choi, sliced
- 4 Spring onions
- 2 Packs KFM Spicy noodles, soaked in boiling water until soft
- 145g Crab meat
- Chilli flakes, to serve

Heat the oil in a wok or large frying pan over a medium/high heat

Add the shallots, tossing regularly for 1-2 mins. Add garlic and chilli and cook for a further 1 minute.

Add the sliced pak choi and spring onions, reserving a handful for garnish, and cook until softened.

Drain the noodles and add to the vegetables along with the sauce and flavouring sachets from the noodles. Add the crab and toss everything together to combine and heat through the crab.

Divide into 2 serving bowls and garnish with the remaining spring onions and chilli flakes.