



Crispy Roasted Noodles with Stir Fried Vegetables - Serves 4

- 2 Packs KFM Sesame and Peanut Noodles
- 2 tbsp vegetable oil
- 1 large clove garlic, thinly sliced
- 2cm piece of root ginger, peeled and grated
- 4 Spring onions, sliced
- 1 Carrot, peeled and sliced
- 1 Red pepper, cut into strips
- 100g Baby sweetcorn, halved lengthwise
- 100g Mangetout, halved diagonally
- Sesame seeds, to garnish

Preheat the oven to 180°C and line a baking tray with baking paper.

Cook the noodles per the instructions on the pack, coat with the sauce sachet but leave the other flavour sachets to the side for now.

Divide the noodles into 4 and arrange in loose discs, about 16cm wide, on the lined baking tray. Separate the noodles as much as you can so they crisp up fully in the oven. Roast in the oven for 10 minutes, carefully flip over the discs and cook for a further 10 minutes or until crisp and golden.

Heat a wok or frying pan over a medium/high heat then add the oil and heat through. Add the spring onions, garlic and ginger and stir fry for 1 minute then reduce the heat to medium.

Add the carrot, red pepper and sweetcorn and cook for 3-4 minutes, use a wooden spoon or spatula to keep the vegetable moving around the wok. Add the mangetout and stir fry for a further 3 minutes.

Pour over the remaining sauce sachet and the other flavourings. Continue cooking for another 2-3 minutes or until the vegetables are cooked but still crisp.

Serve the stir fry on top of the roasted noodles and garnish with sesame seeds.