

Beef & Noodle Chow Mein

✕ My son's new favourite ✕

Ingredients:

- 2 tbs oil
- 500 g beef mince
- 1 brown onion chopped
- 2 cloves garlic minced
- 1 tbs ginger finely minced
- 2 tsp curry powder more or less depending on your taste preferences
- 2 carrots finely chopped
- 1/2 cabbage shredded
- 250 ml water
- 1 tsp vegetable stock powder
- 1/3 cup oyster sauce
- 2 tbs soy sauce
- 350 g Singapore noodles or thin hokkien noodles

Method:

Heat the oil in a frying pan and add the beef mince and chopped onion.

Cook until the mince has browned and the onion has softened (approx 5 minutes).

Add the garlic, ginger and curry powder and cook until fragrant (approx 1-2 minutes).

Add the carrots, cabbage, water, vegetable stock powder, oyster sauce and soy sauce and stir-fry for 2-3 minutes.

Meanwhile, prepare the noodles according to the packet instructions. Drain noodles and add to the chow mein.

Stir to combine and cook for a further 1 minute.

Serve with extra soy sauce, sesame seeds or chopped peanuts.

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