

Vegetable Stir Fry with Abalone Mild Chilli Sea Sauce

INGREDIENTS

1 Tbsp Kansom Australia's
Abalone Mild Chilli Sea Sauce

2 Tbsp Vegetable Oil

1 Garlic Clove, Finely Chopped

1 Carrot

1 Red Onion

1 Capsicum

3 Spring Onions

1 Zucchini, Sliced

100g Snow Peas

1 Tbsp Soy Sauce

400g Thin Hokkien Noodles



METHOD

1. Add oil to wok over high heat, adding in the red onion and garlic. Stir fry for approximately 2 minutes or until the onion softens slightly.
2. Add in the sliced carrot, zucchini, capsicum, and snow peas. Stir fry for approximately another 2 minutes or until vegetables are tender. Remove wok from heat.
3. Cook the Hokkien noodles as per packaging. Drain the noodles and them to the wok. Add in the soy sauce and Abalone Mild Chilli Sea Sauce, and mix together well until the noodles and vegetables are evenly coated with sauce.
4. To serve remove from wok into a serving bowl and garnish with spring onions.