

Less than 30 minutes

Serves 4

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Ingredients:

- 1 large packet (400g) egg noodles
- 1 Tbsp (15ml) sesame oil (or canola)
- 2 baby green cabbages, shredded
- 3 spring onions, sliced
- 2-3 Tbsp (30-45ml) sriracha
- 2-3 Tbsp (30-45ml) soy sauce
- 1 Tbsp (15ml) PnP crushed ginger and garlic
- ½ cup (125ml) canola oil
- 4 eggs
- Salt and milled pepper
- Bean sprouts, sliced red chilli and fresh coriander, for serving (optional)

Method

1. Cover noodles with boiling water and leave to 'cook' for 5-7 minutes.
2. Place noodles in a bowl and pour in boiling water, making sure the noodles are covered.
3. Leave to 'cook' for 5-7 minutes, then drain and set aside.
4. Heat sesame oil in a pan, and sauté cabbages and spring onions for about 2 minutes.
5. Stir in sriracha, soy sauce, and crushed ginger and garlic, and toss to coat the vegetables.
6. Add noodles and toss to coat evenly with sauce.
7. Heat canola oil in a separate pan.
8. Break an egg into a ramekin or cup, then gently pour into hot oil and fry for 2 minutes. Repeat with other eggs.
9. Serve noodles topped with eggs and garnished with sprouts, chilli and coriander, if you like.