



Mongolian Broad Noodles

Ingredients

- tbsp Oil
- g Chicken
- tsp Salt & Pepper
- tsp Pepper
- tbsp Chilli Flakes
- Mediums Egg
- tbsp Tomato sauce
- tbsp Oyster sauce
- tbsp Soya sauce
- 1/2 1/2 tsp Sugar
- tbsp Ginger
- tbsp Garlic
- g Red Bell pepper
- g Chinese Cabbage
- g Red Cabbage
- g Mushrooms
- g Onion
- g Maggi papare kottu noodle

Instructions

1. Cook the Maggi Broad Noodles in boiling water for 4 minutes. Strain the noodles.
2. Add oil into the pan. When heated, add chicken, salt and pepper.
3. Fry until the chicken is cooked.
4. Add 2 eggs into the same pan and scramble them. Mix well with the chicken.
5. Add tomato sauce, soya sauce, oyster sauce, sugar and cook for a while.
6. Add ginger and garlic. Mix well.
7. Add all the vegetable items top of the mixture and stir well.
8. Add the broad noodles and serve it warm.

Nutrition

Carbohydrates	49.96 g
Energy	518.98 kcal
Fats	29.09 g
Fiber	2.8 g
Protein	22.23 g
Sodium	2313.85 mg
Sugars	5.1 g

15 Minutes

4 Portions