

Asian Gourmet Sauces made by Mei

RECIPE CARD



WAYS TO USE THIS SAUCE

SPREAD IT ON

Aromatic duck and pancake, 5-Spice roast pork, fajitas, flat breads.

DIP WITH IT

Perfect sauce to compliment roast duck, and roast pork joints.

MARINADE WITH IT

Infuse flavour to belly pork, beef, chicken for stir-fry dishes, BBQ and grill.

COOK WITH IT

Just simply add 1 tablespoon to stir-fry noodles.

FOR MORE RECIPE IDEAS PLEASE VISIT:
www.meishomemade.co.uk/recipes



Mixed Veggies Glass Noodles serves 2

Korean sweet potato glass noodles have an excellent chewy texture and offer a hint of sweetness. They are gluten free and low carb too. Excellent choice for low calorie meal.

INGREDIENTS vegetables such as mushrooms, leeks, celery are good alternatives

- 2 portion of sweet potato glass noodles
- 1 small onion thinly sliced
- 1 carrot thinly sliced
- Few stems of rainbow chard thinly sliced
- 2 cloves of garlic minced

FOR THE SAUCE mix them together in a bowl

- 1 tablespoon Miso & Plum Hoisin Sauce
- 1 tablespoon light soy sauce
- 1-2 tablespoons sesame oil
- Sprinkle of Togarashi Spice to garnish and for extra flavour

METHOD

- Cook the sweet potato noodles in a large pot of boiling water for 4 to 5 minutes. Drain and rinse thoroughly under cold tap. Cut the noodles with scissors into 6 to 7 inch lengths for easier mixing and eating. Set aside.
- Heat 1 tablespoon of cooking oil in a deep frying pan over medium heat. Add the chopped vegetables and minced garlic and cook for 1-2 minutes.
- Add the noodles into the pan and the sauce, mix well then turn off the heat.
- Serve warm or cold, sprinkled with Togarashi Spice.