



pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Easy Pot Noodle

serves 2

150g (5 oz) fine Chinese style dried egg noodles or use straight to wok noodles
250ml (8 fl oz) chicken stock
3 tsp dark soy sauce or Ketjap Manis
50 g(2 oz) frozen/shelled or tinned peas
75g (3 oz) drained canned or frozen sweetcorn
100 g (4 oz) cooked chicken, shredded
1tsp cornflour
1 tsp Chinese 5 spice

- Cook the noodles according to the packet instructions (or use pre-cooked noodles). Drain and set aside. Put the stock, soy sauce, spices, peas, sweetcorn and chicken in a pan over a medium heat. Bring to a simmer and cook for 2 minutes.
- In a small cup, mix the cornflour with 2 teaspoons of cold water and add to the contents of the pan then cook, stirring, for a further minute until the liquid thickens slightly. Add the noodles and mix.

Or what about these combinations:

Mushrooms & garlic noodles

Leek & thinly chopped carrot noodles

Chicken & bean sprout noodles

Shredded beef & mild mustard

Chicken, cucumber & mayonnaise