



**Pudding Pie**  
Cookery School

*Cookery parties and courses to suit all ages*

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## **Sweet 'N Sour Noodles**

**serves 4-6**

20g sugar

1 tbsp tomato puree

2 tbsp dark soy sauce

115ml water or reserved pineapple juice

60g vinegar

1 small carrot, grated

½ red pepper, thinly sliced

1 chinese leaf, thinly sliced

115g pineapple chunks

1 small tin sweetcorn

500g of your favourite noodles, prepared as per the instructions on packet

½ tin coconut milk (optional)

- To prepare the sauce, in a bowl, combine the sugar, tomato puree, dark soy sauce, water or juice and vinegar. (Also the coconut milk if using).
- Add the vegetables, noodles and the pineapple and mix in well.