# Vegetable stir-fried noodles

## Ingredients

2 cups cooked vermicelli noodles
2 tbsp vegetable oil
1 egg, lightly beaten
10 small button mushrooms, finely sliced
1 bok choy, stalk diced and leaves chopped
Grated ginger
I clove of garlic – very finely chopped
½ carrot – finely diced
1 cup of frozen peas
1-2 tbsp soy sauce
3 spring onions, finely sliced diagonally
Chives – finely chopped

## Method

1. Heat one tablespoon of oil in a wok over high heat.
2. Add eggs and cook for about 1 minute until just cooked. Remove and cut into strips.
3. Heat remaining oil in wok over medium heat.

4. Add mushrooms, peas, spring onions, garlic, ginger chives, bok choy and carrot and stir-fry for three-four minutes.
5. Add chopped egg, cooked vermicelli noodles and soy sauce and toss until heated through.
6. Serve in small bowls.