

## Vegetable noodle pan Asian style

**Hey dear ones,**

welcome to Saaaadiiii's Kitchen.

Today I want to introduce you a vegetarian recipe.

A vegetable Noodle Pan Asia Style!

Here, first a photo.



And now for the recipe!

### The ingredients:

1 onion cut into 1/4 rings

1 carrot, a small zucchini and a red pepper sliced into thin strips

Cut 1/2 fresh pineapple into small, but fine slices :)

100g soybean sprouts and bamboo shoots into strips from the glass

1 tbsp olive oil, 3/4 liter vegetable stock, salt, pepper, 200 ml Sweet Chilli Sauce

125 g Chinese noodles (fast cooking)

### Preparation:

Pour over the noodles with 1/2 liter vegetable stock for 3-5 min. be drawn. If they are al dente, drain and rinse.

Heat the olive oil in a large pan. Add the onion and the carrot until soft fry! Zucchini and peppers, allow to sauté briefly. Soybean sprouts, bamboo shoots and pineapple slices admit. Deglaze with the remaining vegetable stock. Boil down everything for ca. 5 minutes. while stirring. Season with salt, pepper and sweet chilli sauce to taste, mix with the noodles. Again let stand briefly everything so that the noodles become hot again.

Ready!

Bon appetit!

Your

*Sadi*