

Stir-Fried Vegetarian Noodles



aroma
KITCHEN

INGREDIENTS

- 150g egg fried noodles
- 150g meat-free chunks
- 6 Tiger Tiger Baby Sweetcorn, cut lengthwise**
- 1 tbsp. Tiger Tiger Minced Ginger Paste**
- 1 tsp. Tiger Tiger Minced Garlic Paste**
- 4 tbsp. Tiger Tiger Sesame Oil**
- 4 tbsp. Tiger Tiger Hoisin Sauce**
- 80g tinned pineapple cubes
- 2 tbsp. honey
- 2 limes
- Small bunch fresh coriander, chopped
- 1/2 red chili, chopped
- 4 medium sized mushrooms, cut in quarters
- 1 small leek, shredded



METHOD

- 1 In sesame oil sauté the ginger, garlic, leeks, chilly, baby sweetcorn and mushrooms until lightly browned.
- 2 Add the honey, pineapple and caramelize.
- 3 Add the meat-free chunks and toss, then pour in the lime juice, hoisin, soy sauce and bring to the boil.
- 4 Add the blanched noodles, coriander season and toss well.
- 5 Garnish with sesame seeds and lime zest.