

GO-ANYWHERE NOODLES

INGREDIENTS - SERVES FOUR

- 1 heaped tbsp grated root ginger
- 1 red chilli, deseeded, finely chopped (optional)
- 3 tbsp dark soy sauce/tamari
- 2 tbsp sesame oil
- 1 clove garlic, finely grated
- 4 tsp vegetable or chicken bouillon powder
- 3 x 60g nests uncooked medium egg noodles
- 80g sugar snap peas, halved lengthways
- 2 baby pak choi, shredded
- 1 red or orange pepper, deseeded, cut into strips
- 1 carrot, peeled, cut into matchsticks or spiralized
- 200g cooked king prawns or ready cooked chopped chicken
- 2 spring onions, sliced
- Handful fresh Coriander leaves, to serve (optional)
- 1.2 litre boiling water



You will need:
- 4x 500ml kilner jars

METHOD

- Mix together the ginger, chilli, soy sauce, sesame oil, garlic. Add a pinch of salt and a good grinding of black pepper, then divide everything between 4 kilner jars. Place a teaspoon of vegetable or chicken bouillon into each jar.
- Cook the noodles according to the packet instructions, drain and then divide between the jars.
- Split the rest of the ingredients between the kilner jars.
- When you are ready to serve, pour 300ml of boiling water into each jar, put the lid on the jar and shake it. Then leave to heat through for a couple of minutes. Serve with a handful of coriander leaves scattered over the top.

Remember!

Always ask an adult for help when using hot, sharp or heavy objects in the kitchen.

matilda
and the
Ramsay bunch