

กินดี มีสุข



## Stir Fried Noodles With Sauce

### Ingredients

- |                                |     |           |
|--------------------------------|-----|-----------|
| • Noodle                       | 1   | pc (50 g) |
| • Water for boiling the noodle | 500 | ml        |
| • Water for fried noodle       | 2   | tbsp      |
| • Onion                        | 2   | tbsp      |
| • Carrot                       | 2   | tbsp      |
| • Cabbage                      | 3/4 | cup       |
| • Minced Chinese Garlic        | 1/2 | tbsp      |
| • Soybean Oil                  | 1/2 | tbsp      |
| • Takumi Aji® Stri-Fried Sauce | 1   | tbsp      |
| • Spring onion                 | 2   | tbsp      |

### Our Products



Eat Well, Live Well.  
Takumi Aji®  
Stri-Fried Sauce  
ทาคุมิ อัจฉริยะ®  
ซอสผัด

### Cooking Method

1. Prepare the pot with water to boil the noodles with medium to high heat until boiled. Add noodles and boil for about 2-3 minutes (depending on the thickness of noodles). Turn off the heat, scoop out and cool the noodles by running water past them for about 1 minute. Then let them rest to drain the water.
2. Heat up the oil in a pan then add minced chinese garlic. Stir until the minced chinese garlic is gold and smells nice.
3. Add squared-cut cabbage with 2x2 inches, strip cut carrot, and squared-cut onion with 2x2 inches. Stir until they are cooked.
4. Add boiled noodles, and follow with Takumi Aji® Stri-Fried Sauce and water for frying the noodles. Stir them until well mixed and turn off the heat. Add strip cut spring onion and prepare on a dish ready to serve.

### Tips

- Use medium to high heat when cooking but do not leave them for too long as it will make the noodles and vegetable sloppy.
- In case of boiling noodles well in prior to cooking, after boiled and cooled, mix the noodles with small amount of vegetable oil to keep them from sticking together.