Fried Noodles:

- Fresh noodles tend to absorb moisture and stick together into clumps. They usually are kept with a sprinkling of flour to keep them dry and separated.
- Massaging the noodles with a little oil will separate the noodles and make it easier for cooking.
- This method also controls the amount of oil you use for frying the noodles.

Fried Noodles with Vegetables Garnish

Serves 6

1st Step:

- 1 Pound Fresh Noodles
  (Can substitute with Pancit, rice noodles, cooked ramen)
- 1 Tbsp. Sesame Oil

2nd Step:

- 1 Tbsp. Canola Oil
- 1 Tbsp. Sesame Oil
- 4 oz. or 1/2 an Onion, julienne (Thin strips)
- 4 oz. or 1-2 stalks Celery, julienne on a bias
- 4 oz. or 1/2 a Bell Pepper, julienne
- 4 oz Bean Sprouts
- 6 oz Won Bok, julienne

Sauce:

- 4 Tbsp. Soy Sauce
- 1 Tbsp. Sherry
- 1 Tbsp. Sugar
- 1 Tbsp. Oyster Sauce
- 1 Tbsp. Sambal Olek (You can put more or less depending on your preference)
- 1 tsp. Garlic, minced
- 1 tsp. Ginger, minced
1. In a large bowl, massage sesame oil into the noodles to ensure that they do not stick, then set aside.
2. In a large pan add canola oil and let heat for 1-2 minutes on high.
3. Add onion, celery, and bell pepper. Saute for 2-3 minutes, stirring frequently, or until onions begin to brown.
4. Add bamboo shoot, bean sprouts, won bok, and noodles. Saute for 3-4 minutes or until bean sprouts and cabbage begin to soften.
5. Add sauce and continue to stir frequently until sauce is mostly evaporated and soaked into noodles and veggies.
6. Taste to ensure flavor, then serve!
7. Optional Garnish: Green Onion, chopped or sliced thinly on a bias to produce curls, or you can take pickled ginger (the pink one!) and lay a few pieces out then roll them loosely to create a flower!