

Recipe Name: Vegetarian Hakka Noodles Recipe -
Vegetarian Hakka Noodles Recipe

Diet Type:

Course: Main Course

Cuisine: Cantonese

Quantity:



Ingredients

Ingredient	Quantity
• 1 Hakka Noodles - whole packet	4
• 2 onions - finely chopped	
• 1 inch ginger - finely chopped	
• 1 carrot - thin and straight cut	
• 1 capsicum (green) - finely chopped	
• 1 cup cabbage - small spoon	
• 1/2 cup green beans - small spoon	
• 4 sprig green onions - chopped	
• 1/2 tsp pepper powder	
• 1/2 tsp soy sauce	
• 1 tsp red chilli sauce	
• 1/2 tsp chilli vinegar	
• Salt - 1 tbsp oil	
• as per taste	

Preparation

- To make Vegetarian Hakka Noodles recipe, first boil the noodles according to the method given on the packet.
- After boiling keep the bottom of the sieve and cool it well.
- After the water runs out, add some oil and mix, so that the noodles do not stick to each other.
- Keep it aside.
- Now heat oil in a pan.
- Add onion, ginger and cook till the onion becomes soft.
- After the onion is thin, add capsicum, carrot, beans, cabbage, green onion, salt, pepper and cook for 2 to 3 minutes.
- Now add soy sauce, chilli sauce, chilli vinegar, mix and cook for 2 minutes.



- Now add cooked noodles and mix it well.
- Turn off the flame and serve in a bowl.
- Serve the Vegetarian Hakka Noodles recipe for dinner with Vegetarian Manchurian.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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