



SPRING ONION NOODLES

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Serves 4
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Prep Time: 2 minutes
Cook Time: 10 minutes

INGREDIENTS

- 4 tbs cooking oil
 - 5 stalks of spring onion (green onion)
 - 2 tbs light soy sauce
 - 2 tbs dark soy sauce
 - 2 tsp sugar*
 - thin round noodles of your choice*
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INSTRUCTIONS

- Pour oil in a wok or pan, add spring onions, and simmer over a medium heat until they start to brown. Remove onions and set to side.
- Add soy sauce and sugar to the oil. Cook until the sauce starts to bubble. Turn off the heat.
- In a large pot, bring water to a boil and cook noodles. Follow instructions on noodle pack for cooking times. Once cooked, drain and quickly rinse under running water. Drain again.
- Place the noodles in the wok/pan. Stir well to evenly coat the noodles in the sauce. Top with fried spring onions and enjoy. Skip the first step if you already have spring onion oil.

Spring onions hold great significance in Chinese culture. In traditional Chinese medicine, spring onions (green onions) are viewed as a warming food – good for fighting off the cold and dampness of fall and winter. They are also symbols of spring, good luck, and continuous growth, and often found hung above doors before the Lunar New Year.

RECIPE CREDIT: redhousespice.com/spring-onion-oil-noodles/

PHOTO CREDIT: thefoodiediaries.co/2022/01/17/ginger-scallion-chilli-oil-noodles/

Ingredients marked with an asterisk (*) are not commonly found in the food bank. This shows us how so many cultures are unable to cook their native foods the way they usually would.

**northwest
HARVEST**