

## **Noodles/egg chowmein**

### **Serving 6**

#### **INGREDIENTS:**

**2 packs**      **Egg Noodles**  
**1/2**          **finely, chopped cabbage**  
**2**            **onions, finely chopped**  
**5**            **eggs, fried and made into small pieces**  
**3 tbsp**      **oil**  
**Oil to fry egg**  
**Soya sauce thick 1tbsp**  
**Thin soya sauce 4-5 tbsp**  
**Salt**  
**Chilli Sauce**  
**Tomato ketchup**

#### **PREPARATIONS:**

- *In a vessel boil water and add little oil. Break the nuddler and add. Boil the nuddler for 5 min or still cooked*
- *Drain the water*
- *In a frying pan add the oil, when hot add the finely chopped onion. Fry for few minutes and add the cabbage. Fry it with onion.*

*Add the boiled noodles slowly and mix nicely.*

*Add the fried eggs.*

*Add the thick and the thin soya sauce*

*Cook nicely for few minutes.*

*Add salt if required after taste*

*Serve hot with chilli Sauce and ketchup*