



Mine Toni or with meat. (Boil noodles)

Servings: 6 people

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients:

1. Vegetable oil (of using meat).
2. Garlic, green shallots chopped, light soy, sesame oil, pepper to taste.
3. 2 packets of dry noodles.
4. ½ cup of chicken stock.
5. 1 kg mince meat (beef or pork, optional)

Instructions:

If using meat:

1. Heat a pan of oil and fry garlic until fragrant. Add mince and cook for 4 mins. Add sesame oil then soy sauce and cook until meat is done. Toss in shallots at the end. Set aside.
2. Boil noodles in water until slightly crunchy. Separate with forks to prevent sticking.
3. Strain noodles, place on a plate. Mix in sesame oil, green shallots, chicken stock and pepper.
4. Top with cooked mince meat (optional)

Serve with green or red chilli sauce.

Bon Appétit!