

# mushroom noodles with pea & french bean stir fry

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I love a good short cut. Especially when the end result is spectacular. These mushroom noodles with pea and french bean stir fry will leave you speechless!

## Ingredients

2 packets of instant noodles (any flavor you want)

50 grams of fresh french beans, diced

50 grams of fresh peas

1 carrot, finely diced

Fresh garlic, minced

Tomatoes, grated

1 red onion, chopped

1 tablespoon of soy sauce

Fresh coriander, finely chopped for garnish



## Method

Boil your peas and set them aside. As that is happening, prepare your noodles and set them aside.

In a separate pan, heat some oil and add your onion and garlic. After they are soft, add your tomatoes and let them simmer. Add your carrots and french beans. Allow these to stay on the heat for about 5-10 minutes until they are just cooked through. I like my carrots to have a bit of crunch so I never let them cook to a mushy level.

Add your noodles and mix them in. Add your tablespoon of soy sauce followed by the peas. Let this stay on the heat for about 1-2 minutes. Add the coriander garnish then serve.



SERVE WITH: preferably on their own.

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mushroom-noodles-with-pea-french-bean-stir-fry/>