

# Desi Chowmein

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## Ingredients:

- SALT to taste (for noodles)
- 200 grams Lo Mein NOODLES
- WATER as required
- 1-2 tablespoons OIL (for noodles)
- 2 tablespoons OIL
- 1 tablespoon chopped GINGER
- 1 tablespoon chopped GARLIC
- 2 green CHILLIES (sliced)
- 1 ONION (sliced)
- 1 CARROT (julienned)
- 1 CAPSICUM (julienned)
- ½ CABBAGE (shredded)
- A pinch of SUGAR
- 2 tablespoons SPRING ONION BULBS
- A pinch of WHITE PEPPER POWDER
- SALT to taste
- 1 teaspoon DARK SOY SAUCE
- ½ teaspoon VINEGAR
- 1 tablespoon KETCHUP
- 1 tablespoon RED CHILLI SAUCE
- A small handful of SPRING ONION GREENS for garnishing

### Recipe Steps:

- 1.) Bring water to a roaring boil and add salt to taste.
- 2.) Add lo-mein noodles to the boiling water and boil for only 30 seconds or until all the noodles have separated.
- 3.) Turn off the flame and cover the pot for two to two and a half minutes.
- 4.) Using a pair of tongs, remove the noodles from the water and transfer them into a sieve.
- 5.) Rinse the noodles with cold water immediately to stop the cooking process.
- 6.) Drizzle some oil over the noodles to prevent them from sticking together. Your perfectly boiled noodles are now ready.

### To cook the chowmein:

- 1.) Heat a wok over high heat and add the oil once it gets hot.
- 2.) Add chopped ginger, garlic, and sliced green chillies to the hot oil and toss them over high flame for about a minute
- 3.) Add all the julienned-cut veggies along with a pinch of sugar to the wok and toss them over high flame for about 30 seconds.
- 4.) Next, add the spring onion bulbs, boiled noodles, white pepper powder, salt, and the remaining ingredients for the chowmein.
- 5.) Stir everything well and cook for another minute until all the ingredients are mixed thoroughly.
- 6.) Your delicious chowmein is now ready to be served.