

Let's eat, Invercargill, and celebrate Neighbours Day

Your neighbour has shared this much-loved recipe for you to take, make and share with your friends, whānau and neighbours. Enjoy!

Honna's Fried Sauce Noodles

Honna comes from the northwest of mainland China. Her hometown is in the centre of Asia and it is said that it's the farthest city from the sea in the world. People in Honna's area like to eat noodles. She's a film student at SIT now and sees cooking as being similar to filmmaking. "It's about using your talent to create. If you can cook, congratulations, you're an artist!"



Spring onions

Mushrooms

Radish

Cucumber or other green vegetables of your choice

Oil

Soy sauce

Minced meat of your choice

Haitian soybean paste (spicy or regular according to your taste)

Noodles

Cut the spring onions. Slice the mushrooms. Shred the radish and cucumber or other green vegetables.

Add a little oil to a hot fry pan. Add the spring onions and mushrooms and cook for a little while. Add the minced meat, stir briefly.

Add a tablespoon of soy sauce and stir until the meat is browned.

Add three or four tablespoons of Haitian soybean paste. Stir. Add a little water if it seems too dry. Allow the sauce to simmer for three to five minutes. Your noodle sauce is finished. Turn off the heat.

Meanwhile, cook your noodles according to the directions on the packet.

Put the noodles, sliced radish and cucumber in a bowl and top with the sauce. Enjoy!

