

## POLYNESIAN-STYLE CHOP SUEY



### **Ingredients (serves 4 people):**

- 1 packet vermicelli noodles
- 2 1/4 cups water
- 2 tbsp soy oil
- 1/2 medium onion, peeled and chopped

3 cloves garlic, peeled, crushed and finely chopped

3 slices peeled ginger finely chopped

400 g beef schnitzel, cut into finger-sized strips

2-3 tsp dark soy sauce

Salt to taste

Pepper to taste

**Preparation:**

1. Soak the vermicelli noodles in the cold water for 30 minutes, drain, then cut roughly with scissors. Reserve.
2. Heat the oil and cook the onion, garlic and ginger until soft but not at all brown.
3. Add the beef strips and vermicelli noodles and toss to mix.
4. Cook until the liquid has been reduced by half.
5. Stir in enough soy sauce to achieve a mid-brown colour and cook until all the liquid has been absorbed.
6. To serve add seasoning to taste and serve in heated bowls or plates.