

Restaurant Style Hakka Noodles Recipe | Spicy Veg Noodles

Make delicious Restaurant Style Hakka Noodles at home with crunchy vegetables and flavorful sauces. This quick Indo-Chinese veg noodles recipe is perfect for lunch or dinner.



Prep time
15 minutes

Cook time
15 minutes

Total time
30 minutes

Servings
3-4 servings

Calories
350 kcal

Ingredients

Hakka Noodles	250 g
Carrot	1 medium
Capsicum	1 medium
Cabbage	1 cup
Onion	1 medium
Spring Onion	¼ cup
Green Chilies	1-2
Garlic	5-6 cloves
Soy Sauce	1 tbsp

Red Chili Sauce	1 tbsp
Green Chili Sauce	1 tsp
Vinegar	1 tsp
Black Pepper	½ tsp
Oil	2 tbsp
Salt	To taste
Water	For boiling

Method

- 1. Boil the Noodles**
Cook the noodles until just done.
- 2. Drain**
Drain the water and toss the noodles with a little oil.
- 3. Prepare Vegetables**
Thinly slice all the vegetables.
- 4. Fry Garlic**
Heat oil in a wok and stir-fry the garlic briefly.
- 5. Add Vegetables**
Add onion, chilies, carrots, capsicum and cabbage.
- 6. Stir-Fry**
Cook quickly over high heat while keeping the vegetables crunchy.
- 7. Add Sauces**
Add soy sauce, red chili sauce, green chili sauce and vinegar.
- 8. Add Noodles**
Add the cooked noodles and toss gently.
- 9. Season**
Add black pepper and salt as required.
- 10. Serve**
Finish with spring onions and serve hot.

Chef tips

- Do not overcook the noodles. Keep all vegetables sliced and ready before heating the wok. Use high heat for stir-frying. Keep the vegetables slightly crunchy. Finally, taste the noodles before adding extra salt.

Full recipe: <https://meenrazcooking.com/en/recipe/restaurant-style-hakka-noodles/>

Watch the video: youtube.com/watch?v=F1afFJCoaH4