



Noodles with scallions and sauté mushrooms



Categoria



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Low



Com quem?
By yourself



Nº de pessoas
4 pessoas

Ingredientes



30ml of Victor Guedes
Extra Virgin

- 300g of egg noodles
- 50g of scallions
- 150g of fresh mushrooms
- 5g of sugar
- 80ml of soy sauce
- 1 chili pepper

1

Start by slicing the mushrooms and the chili pepper.

2

In a very hot work, add the olive oil and sauté the mushrooms, together with the chilli pepper.

3

Add the scallions cut into small pieces and let cook for 3 minutes.

4

Add the previously cooked noodles and mix everything well.

5

Season with the soy sauce and the sugar.

6

Serve immediately. Bon appétit!



Dicas do Chef

The noodles must be cooked al dente, as it is important that they end up cooking together with the soy sauce and all the juices in the wok.

Produtos utilizados



Extra Virgin

Extra Virgin Olive Oil



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