

Asian-Style Bolognese with Rice Noodles

INGREDIENTS

1/3 cup oyster sauce
2 tbs light soy sauce
1 tbs kecap manis
1 tbs sesame oil
pinch of sugar
2 tbs vegetable oil
1 onion, chopped
2 garlic cloves, finely chopped
2 carrots, finely chopped
150g Mushrooms, roughly chopped
500g chicken mince
3 spring onions, sliced
1 tbs sesame seeds, toasted
375g rice stick noodles



METHOD

Combine sauces, 2 tsp sesame oil and sugar in a jug and set aside.

Heat vegetable oil in a large frying pan or wok. Add onion and cook over medium heat for 3 minutes. Add garlic, carrot and mushrooms and cook for a further 5 minutes.

Increase heat to high and add mince. Cook, stirring, until browned. Reduce heat to medium. Add sauce mixture and simmer for 10 minutes, stirring occasionally, or until thickened. Stir in most of the spring onion and half the sesame seeds.

Meanwhile, cook noodles as per packet directions. Drain and toss with remaining sesame oil. Serve noodles topped with mince mixture, remaining spring onion and sesame seeds.