



Noodle Pancakes with Chilli Sauce

Ingredients

- 2 packets Maggi 3 minute Curry Noodles
- 2 Mediums Egg
- 2 Mediums spring onions, sliced
- 50 g White Mushrooms
- 50 g frozen chopped spinach
- 2 tablespoons Maggi Extra Hot Chilli Sauce
- 2 tablespoons coriander leaves
- 2 large Fried Egg

Instructions

1. Cook the noodles in plain boiling water (keep the seasoning sachet for later!) for 3 minutes, drain and rinse under cold water.
2. Heat 1tbsp butter in a frying pan and cook the spring onions, and mushrooms for 3-4 minutes until tender and golden brown. Add the spinach and heat through for 1 minute. Remove from the heat.
3. Beat the eggs in a medium bowl and mix in the fried veg mixture and noodles. Add the seasoning from the sachets and mix well.
4. Heat 1tbsp oil and drop spoonfuls of the pancake mixture into the pan – fry for 1-2 minutes then turn to brown on the other side. Repeat to use up all the mixture. Pile up on a plate and serve with the chilli sauce and coriander. Top with a fried or poached egg if you're feeling fancy! This recipe is great with a mixture of sweetcorn and ham or prawns and peas...

Nutrition

Carbohydrate	15.98 g
Energy	162.93 kcal
Fat	7.14 g
Fibre	2.07 g
Protein	9.11 g
of which: saturates	1.56 g
Sodium	462.69 mg
of which: sugars	3.71 g

10 Minutes

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