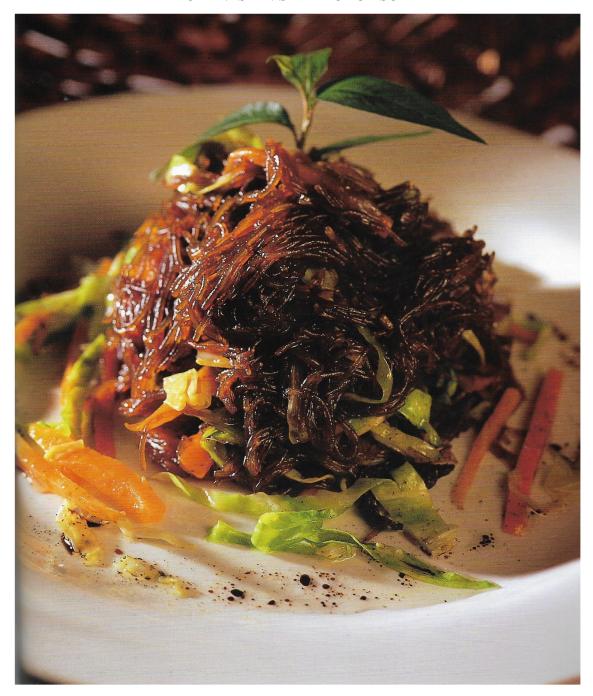
POLYNESIAN-STYLE CHOP SUEY



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.