**Chow Mein**

****

**Ingredients**

1 carrot

¼ onion

1 stalk celery

125 ml bean sprouts

50 ml mushrooms

25 ml oil

500 ml chow mein noodles

250 ml water

**Method**

1. Chop carrot and celery diagonally into bite – sized pieces.

Slice onion.

1. Heat oil in a work (medium-high heat). Add chopped vegetables and stir-fry until lightly browned.
2. Add bean sprouts and mushrooms; stir-fry 1 minute longer. Remove vegetables from wok and set aside.
3. Add 250 ml water to the work and heat to a boil. Stir in chow mein noodles, and cook until liquid is absorbed. Return cooked vegetables to work.
4. Mix cornstarch, salt, and sugar in a custard cup. Stir in soy sauce and 15 ml water.
5. Add cornstarch mixture to noodles, and cook until sauce has thickened.