

# Restaurant Style Indo-Chinese Veg Hakka Noodles

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-veg-recipe>

## Ingredients:

- 2 packets noodles
- 2 garlic cloves
- 4 green onions
- 1 tablespoon low sodium soy sauce
- 1 teaspoon rice vinegar
- 2 green chili
- 1/2 teaspoon sweet chili sauce optional
- 1 teaspoon salt
- water for cooking the noodles
- 2 teaspoons peanut oil
- 1 teaspoon sesame oil
- 10 5/8 ounces noodles Hakka, I used two 5.3 oz pack, 2 packets
- 2 cloves garlic
- 4 green onions
- 1 cup mixed vegetables I used cabbage, carrot, beans and bell peppers
- 1 tablespoon low sodium soy sauce
- 1 teaspoon rice vinegar
- 2 green chili
- 1/2 teaspoon sweet chili sauce optional
- 1 teaspoon salt
- water unchecked?, for cooking the noodles
- 2 teaspoons peanut oil
- 1 teaspoon sesame oil

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 67 grams

3. Cholesterol: 65 milligrams
  4. Fat: 10 grams
  5. Fiber: 6 grams
  6. Protein: 14 grams
  7. SaturatedFat: 2 grams
  8. Sodium: 1510 milligrams
  9. Sugar: 5 grams
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