



Ingredients for Veg Hakka Noodles

- Oil ☐ 2 tbsp
- Garlic ☐ 5 to 6 [chopped]
- Onion ☐ 1 [sliced]
- Carrot ☐ 1 [sliced]
- Capsicum ☐ 1 small
- Cabbage ☐ 1/4
- Soya Sauce ☐ 1 tbsp
- Tomato Ketchup ☐ 1 tbsp
- Red Chilly Sauce ☐ 1 tbsp
- Vinegar ☐ 1 tbsp
- Pepper Powder ☐ 1 tsp
- Salt ☐ As needed

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Ingredients for Pre-preparation

- Oil ☐ 1 tbsp
- Noodles ☐ 150g
- Salt ☐ As needed

Step 1 - Noodles Pre-preparation

- ☐ Boil 2 liters of water in a pan.



- ☐ Add preferred salt into it.



- ☐ Add 1 tbsp of oil, and let the mixture boils well.



- ☐ Put that 150 g of noodles to it and cook for 4-5 minutes with medium heat.



- ☐ Do not overcook the noodles as it breaks then. Drain off the hot water.



- ☐ Rinse the noodles with normal water.



Step 2 - Making Veg Hakka Noodles

- ☐ Pour 2 tbsp of oil in a pan and keep the flame at high heat.



- ☐ Add 5 to 6 chopped garlic with it.



- ☐ Fry it for a minute.



- ☐ Then add one sliced onion.



- ☐ Saute it for a minute.



- ☐ Add one sliced carrot.



- ☐ Add one small piece of capsicum, and cook for a minute.



- ☐ Add 1 tbsp of vinegar.



- ☐ Add 1 tbsp of chilly red sauce.



- ☐ Add 1 tbsp of tomato ketchup.



- ☐ It's time to add all sauces. Add 1 tbsp of soya sauce.



- ☐ Cook for 3-4 minutes with high flame.



- ☐ On top of it, add a quarter of a cabbage.



- ☐ Mix it well.



- ☐ Put all the cooked noodles.



- ☐ Mix it for 2 minutes.



- ☐ Finally, add 1 tsp of pepper powder.



- ☐ Add the required salt, and mix it.



- ☐ Turn off the flame as the veg hakka noodles are ready to serve!

