

## Sweet Potato Noodles Recipe

### Ingredients:

3 fresh or dried shiitake mushrooms  
30 g beef, thinly sliced  
30 g onion, peeled and julienned  
20 g carrot, julienned  
1 small green capsicum, cored and julienned  
Salt to taste  
50 g dried sweet potato noodles  
1 teaspoon roasted white sesame seeds

### Sauce A:

2 tablespoons light soy sauce  
1 tablespoon sugar  
2 teaspoons minced garlic  
2 teaspoons sesame oil  
2 teaspoons roasted white sesame seeds

### Sauce B:

2 tablespoons light soy sauce  
2 tablespoons sugar  
2 tablespoons sesame oil

### Method:

If using dried mushrooms, soak in warm water for 10 minutes to soften, then squeeze dry and julienne. If using fresh mushrooms, julienne. Season beef and mushrooms with sauce A. Separately stir-fry onion, carrot and capsicum in a lightly oiled pan. Sprinkle with salt to taste each time. Spread on a large plate to cool. In the same pan, stir-fry seasoned beef and mushrooms. Boil noodles until soft then drain and cut into shorter lengths. Mix in sauce B. Stir-fry noodles, add beef and vegetables and continue to stir-fry a while longer. Dish out and garnish with sesame seeds.