

Anchovies Stir Fry



Ingredients

1 Medium	Brown Onion
1 Tblsp	Cooking Oil
1 Pkt (70 g)	Dried Anchovies/Sprats
1 Pkt (450 g)	Fresh Noodles
1	Green Chilli
1 Medium can	Mixed Beans
	Salt & Pepper to taste

Preparation

Soak the Dried Anchovies/Sprats for around 30 minutes in water. Drain well and put aside. Boil the Fresh Noodles according to the instructions on the packet.

Cut the Brown Onion into rings and the Green Chilli into small pieces. Using a deep fry pan, heat the Cooking Oil and lightly fry the Anchovies/Sprats, Brown Onion, Green Chilli and Mixed Beans. While still frying, add the Fresh Noodles and keep mixing lightly until ready to eat. Add Salt and Pepper and some sauce of your choice, if you prefer. If you use Oyster Sauce, you don't need to use Salt as well.

Enjoy.