

## ***Fried Mee***



### **Ingredients**

1. 1 pound soba noodles
2. 3 tablespoons soy sauce
3. 1 tablespoon brown sugar
4. 2 teaspoons crushed red pepper flakes
5. 1 cup onions, finely chopped
6. 1 tablespoon garlic, finely chopped
7. 1 tablespoon ginger, peeled and grated
8. 1 cup snow peas
9. 6 scallions, chopped
10. 1 teaspoon grated lime peel
11. 1 cup mung bean sprouts
12. 8 ounces firm tofu, cut into 1/2-inch cubes
13. 1 tablespoons fresh lime juice
14. 1/4 cup fresh cilantro, chopped

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### **Method**

1. Cook noodles, drain, and set aside.
2. In a large pan, combine soy sauce, brown sugar and red pepper flakes. Stir to dissolve sugar. Add onions, garlic and ginger. Cook for 2 minutes.
3. Add snow peas, scallions, and lime peel. Toss and cook for about 1 to 2 minutes, or until peas are tender and brightly colored.
4. Add bean sprouts and tofu. Toss and cook until bean sprouts are slightly wilted.
5. Add noodles and toss to mix. Add lime juice to taste and garnish with cilantro. Serve hot.

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