



Now heat the oil in the wok



Add the flavouring ingredients,
stir fry 1 min.





Stir fry the harder vegetables



Carrot, baby corn, celery, mangetout, stir fry 2 minutes.



Red, green, yellow pepper, red cabbage, stir fry 2 minutes.

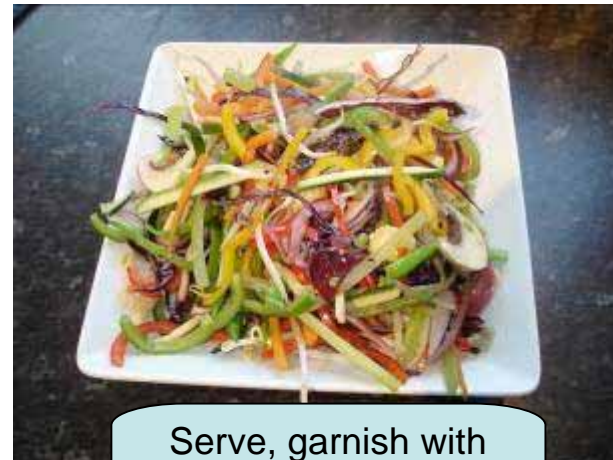




Stir fry softer vegetables



Mushrooms, courgettes and beansprouts, stir fry 2 minutes.



Serve, garnish with spring onion brushes





Alternative ways to serve – add sweet and sour sauce





More ways to serve



Serve the vegetables with the sauce and noodles to make vegetable chow mein.



Use the vegetables to make some fillo shaped snacks

