



## Rezepte aus der Behr Küche

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### Fried Chinese Leaves with Radish and Mie Noodles



- 4**
- 1 head of Chinese leaves
  - 1 white radish
  - 1 onion
  - 1 lime
  - 4 tbsp sesame oil
  - 2 tbsp olive oil
  - 1 tbsp sweet chilli sauce
  - 1 tbsp soy sauce
  - 200g mie noodles
  - Salt, pepper, cane sugar
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Cook the mie noodles according to the instructions on the pack. In the meantime, slice the white radish finely and marinate in the juice of a lime and the olive oil seasoned with salt, pepper and cane sugar. Wash the Chinese leaves, dry in salad spinner and chop into bite-sized pieces. Heat the sesame oil in a pan (a wok is best), sear the Chinese leaves and the chopped onions and season to taste with the soy and sweet chilli sauces. Arrange the mixture on plates and serve.