

Lan's Bok Choy & Egg Noodles

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
egg noodles		soaked & then boiled
bok choy	1 – 2 bunches	washed & chopped
olive oil	4 Tablespoons	divided in half
garlic	3 cloves	crushed or minced
oyster sauce	1 teaspoon	
soy sauce	to taste	

- Soak the noodles for ten minutes.
- Cook the noodles, then rinse well.
- Sauté the bok choy in oil & garlic.
- Get oil really hot in an omelet pan. Flatten some noodles in the bottom on the pan to crisp. Flip like a pancake and crisp the other side.
- Serve each person one noodle pancake with bok choy on top. Drizzle a bit of oyster and soy sauce over top of each.