Black bean mushroom noodles



About 20 minutes · Serves 2

Ingredients

- 200 g noodles; 200 g mushrooms, sliced
- 1 tbsp Tian Fu black bean chilli sauce
- 1 tbsp cooking oil; 2 garlic cloves, minced
- 3 tbsp water; 2 spring onions, sliced

Method

1. Cook the noodles according to the packet directions. Drain, reserving a little cooking water.
2. Heat the oil and cook the mushrooms for 5–6 minutes. Add garlic, black bean chilli sauce and water; stir for 1 minute.
3. Toss in the noodles and spring onion. Add a splash of cooking water if needed to coat evenly.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Black bean chili sauce

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.