

Rice Noodle Cakes

<p>Equipment:</p> <p>Medium bowl Kettle Kitchen scissors Large bowl Small bowl Whisk Graters Measuring cups and spoons Colander Frying pan Egg flip</p>	<p>Ingredients:</p> <p>200 g rice uncooked vermicelli noodles 2 medium carrots, grated coarsely 2 medium zucchinis, grated coarsely ½ cup fresh coriander, coarsely chopped 1 tsp ginger, finely grated 1 tsp lemon grass, finely chopped or from a jar 6 eggs (or equivalent egg replacement) beaten lightly 4 tablespoons sweet chilli sauce 4 tablespoons vegetable oil</p>
--	---

What to do:

1. Place the noodles in a large heatproof bowl: cover with boiling water. Stand 5 minutes or until tender: Drain. Cut noodles coarsely with kitchen scissors.
2. Combine noodles, carrot, zucchini, coriander, ginger, lemon grass, egg (or egg replacement), and sauce in a bowl. Mix very well.
3. Heat a little of the oil in a large frying pan: cook ¼ -cup mixture, flattening slightly with a spatula, until browned both sides. Repeat with remaining oil and noodle mixture, cooking approximately 6 cakes at a time and making approximately 34 noodle cakes.