



## Chinese Vegetables

Cooking time: 10 minutes

### Ingredients :

- 400g Snap Peas
- 30ml Oil
- 4 Finely Chopped Green Onions
- 15ml Soya Sauce
- 30ml White Wine
- 1 Pinch Salt
- 2.5ml Sugar
- 5ml Sesame Oil

### Preparation :

Boil the snap peas during 4 minutes then soak them in cold water. Set aside. Heat up oil in the *Chirurgical Stainless Steel* wok and add the snap peas to cook for 2 minutes. Add green onions, soya sauce, white wine, salt, sugar, sesame oil and keep stirring the food for 3 minutes. Serve immediately.