Lemon curd crepes with cinnamon spiced apples

Ingredient
5 Tablespoons soy sauce
2 Tablespoons honey
1 Tablespoons olive oil
4 Spring onions
4 Bok choy or silverbeet leaves
½ Brown onion
2 Mushrooms
1 Carrot
1 Head broccoli
3 Cloves garlic
2 cm knob ginger
Coriander
Noodles

Method
1. Combine soy sauce and honey in a small bowl and set aside.
2. Break the noodles while there are in there packet then put the noodles in hot water, leave for 5 minutes then stir to and strain, set aside
3. Cross chop the garlic and ginger, dice the onion and slice the spring onion.
4. Tear the coriander up, set aside.
5. Peel and dice the carrot and cut the broccoli into florets.
6. Heat the wok over high heat.
7. Add the oil and swirl to coat over the wok.
8. Add the onion, then garlic and ginger, and stir fry for 2 minutes.
9. Add the broccoli, carrot and mushroom stir fry for 3 minutes.
10. Stir in the bok choy or silverbeet and spring onions.
11. After a minute add the strained noodles and toss to combine.
12. Add the sauce mixture and stir through the noodles and vegetables.
13. Divide between serving platters and sprinkle with coriander.