

Singapore noodles

Ingredients

Serves 6

- 250g rice vermicelli noodles
- vegetable oil
- 150g pork fillets , cut into strips
- 12 raw peeled tiger prawns , fresh or frozen
- 3 garlic cloves , crushed
- 2cm piece ginger , grated
- 1 onion , cut into thin half moons
- 1 red pepper , sliced
- 2 tsp curry powder
- 1 tsp turmeric
- 300g bean sprouts
- 4 tbsp soy sauce
- 1 bunch fresh chives , chopped
- 4 eggs , beaten
- 2 red chillies , sliced
- 2 limes , quartered



Method

1. Soak the noodles following the packet instructions and drain. Heat some oil in a wok and fry the pork until it is browned and just cooked through, tip onto a plate. Add the prawns and fry until cooked. Rinse out the wok.
2. Add a little oil to the wok and fry the garlic and ginger until light brown. Add the onion and pepper and cook until just beginning to soften, then add the spices and cook for a minute. Add the bean sprouts, noodles and about 2 tbsp water and toss everything together.
3. Add the soy sauce, some seasoning and chives and stir for another minute. Push the noodles to one side of the wok and drop in the eggs. Cook, stirring for 1 minute then stir through the noodles.
4. For the veggies, turn half the noodles on to a large plate. For the non-veggies, toss the pork and prawns through the rest and tip onto a separate plate. Serve both with sliced chillies sprinkled on top and lime wedges to squeeze over.