

Singapore Noodles

REF:

Serves 2

Cuisine: Singapore

Preparation Time: 10 Minutes (plus overnight marinating)

Cooking Time: 15 Minutes

Ingredients:

2tbsp Groundnut Oil
1 Small onion, peeled and finely sliced
1 Garlic clove, peeled and finely chopped
1tsp Hot curry powder
2 Eggs, beaten
100g Pork loin, cut into cubes and marinated in hoisin sauce, honey and ginger overnight
75g Small prawns, pre-cooked
75g Squid, sliced
3tbsp Frozen peas or petite pois
1 Small carrot, peeled and sliced finely into matchsticks
150g Dried vermicelli or egg noodles, soaked in water until soft and drained
2 Spring onions, shredded for garnish
Light soy sauce to taste
Salt and freshly ground black pepper

Method:

1. Heat a wok over a medium to high heat and add the oil.
2. Remove excess marinade from the pork and stir-fry until tender and beginning to colour at the edges. Remove and set aside
3. Add the onion and stir-fry until tender and colouring
4. Add the garlic and curry powder and cook for 30 seconds to release the aromatics
5. Add the beaten eggs and scramble them
6. Return the pork and add the shrimp and squid to the wok and cook through
7. Add the peas and carrots and stir-fry until cooked. Season to taste
8. Add the noodles and add more oil if necessary, gently mix it all together and stir-fry over a high heat
9. Add a dash of soy sauce to adjust seasoning

To Serve:

Garnish with the shredded spring onions

Chef's Notes: