

## 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: