

Singapore Noodle

Ingredients:

- ❖ 250g vermicelli rice noodles
- ❖ 2 tbsp. sunflower oil
- ❖ 1 cup chicken stock
- ❖ 4 eggs, beaten
- ❖ 3 cloves garlic
- ❖ 1 tbsp. ginger
- ❖ 1 onion
- ❖ 4 tbsp. curry powder
- ❖ 3 green onions
- ❖ 4 tbsp. light soy sauce
- ❖ 4 tbsp. oyster sauce
- ❖ 2 tsp. sugar
- ❖ 2 tsp. chilli paste
- ❖ 1 red capsicum
- ❖ 1 bag of mixed stir fried vegetables
- ❖ 1 broccoli
- ❖ 1 zucchini

Chicken, prawns & pork can be added for additional flavour.

Serves 4



Method:

Place vermicelli rice noodles in hot water and cook until soft. Chop all vegetables into small pieces. Heat oil, garlic, ginger and curry powder in a pan over medium heat for 2 minutes, add onion and cook until soft then set aside. Place chicken stock, soy sauce, sugar and chilli paste in a saucepan and heat for 2 minutes, then remove from stove. Cook all remaining vegetables in a pan over medium heat until soft. Finally combine vermicelli noodles, beaten eggs, vegetables and sauce mixture in a pan. Toss to combine and serve hot.