

Singapore Noodles

Preparation : 20 minute
Cooking Time : 10 minutes
Serves : 4

This is a simple noodle dish that will fit with any other dish you intend to prepare on the night or just simply stand on its own. Flavorsome and would go well with a vegetable dish.

INGREDIENTS

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| <ul style="list-style-type: none">• 500g King Prawns raw• 500g Chicken thigh meat• 110g Rice Vermicelli stick noodles (thin)• 1 tsp cornstarch• 100g Bean shoots• 1 tsp finely grated fresh garlic• ¼ Chinese cabbage shredded• 1 tsp finely grated fresh ginger• 1 tbsp Curry powder (any type)• 1 tbsp water• 2 tsp brown sugar | <ul style="list-style-type: none">• 6 spring onions• 2 tbsp rice wine or Penfolds Sweet Sherry• 4 - 6 Dried mushrooms• ¼ tsp black pepper• 2 eggs beaten• 2 Carrots• 2 tbsp Light soy sauce• 2 tbsp Oyster sauce• 2 tsp salt• 2 tbsp peanut oil |
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METHOD

1. Soak mushroom overnight in cold clean water and soak rice noodles in warm water for a period of 1hr.
2. Cut chicken into bit size 25mm pieces and marinate in rice wine, 1 tsp salt, water and cornstarch. Set aside for a period of 1 -2 hrs.
3. Clean and de-vain prawns and slit back to partially open, set aside.
4. Prepare garlic and ginger knobs and grate finely, slice mushrooms finely and set aside.
5. Remove several outer green leaves of Chinese cabbage to leave white leaves only, discard green leaves. Leaving cabbage intact wash thoroughly and cut bunch in half length ways, then into 25mm thick slices and shred finely, set aside ¼ of the cabbage approx 2 cups.
6. Clean and peel carrots, halve carrot length ways and slice 6mm diagonally and set aside.
7. Wash and clean bean shoots and set aside. This means tediously removing the pod end on each sprout. Fresh produce is the key here.
8. Wash and clean spring onions by removing root end and slice white portion finely 6mm and set aside. Slice remaining green portion diagonally into 25mm lengths.
9. Prepare wok, add 2 tbsp oil and heat very hot. Swirl to coat sides of wok and add 1 beaten egg and swirl until egg cooked. Remove and slice into 6mm strips lengthways. Cut these into 25mm pieces.
10. Add grated garlic, ginger, curry powder, mushrooms, white portion of onions and stir fry until fragrant, ½ min, remove and set aside. Add additional 2 tbsp oil and heat very hot, add ½ chicken stir fry 1-2mins and add remainder, add ½ prawns and sauté 2min, add light soy sauce, oyster sauce, black pepper and 1 tsp salt. Add previous garlic, ginger, mushrooms, onions and 2 tbsp chicken stock (or water) Stir fry a further 2min. Remove

and set aside.

11. Clean wok and add 1 tbsp oil until moderate hot and add drained rice noodles, and all previously cooked ingredients. Add egg strips, Chinese cabbage, bean shoots, 2 tsp sugar and stir fry 1 - 2mins. Add a more chicken stock (water) if the mixture becomes too dry
12. Serve and enjoy

ACKNOWLEDGEMENTS

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