



Singapore Noodles

Cooking Time: 30 minutes | Servings: 4

INGREDIENTS:

Noodles:

- 500 pork loin steaks, cut into 2cm strips
- 1 teaspoon salt
- 250 grams Vermicelli rice noodles
- 1 large brown onion, sliced
- 1 cup Julienne carrots
- 1 cup sliced red capsicum strips
- 1/3 cup sliced celery
- 1 cup shredded savoy cabbage
- 4 cloves of garlic, minced
- 1 tablespoon grated ginger
- 2 eggs
- 1-2 tablespoons neutral oil such as rice bran oil

Marinade:

- 1/4 cup soy sauce
- 2 tablespoons Chinese cooking wine
- 1 teaspoon sesame oil
- 1 1/2 teaspoons traditional curry powder
- 1/2 teaspoon white pepper

METHOD:

1. Whisk marinade in a measuring cup and set aside.
2. Boil a pot of water and cook noodles as per packet instructions. Be sure to drain and set aside, do not leave drained for too long as they may stick together.
3. Place a large non stick pan or wok on medium high heat with 1 tablespoons of oil. Toss pork strips with salt in hot pan for 3-4 minutes until golden and cooked. Remove from pan/wok and set aside.

4. Cook onion, carrots, capsicum, celery and cabbage for 3 minutes.
5. Stir in garlic and ginger for a minute until fragrant.
6. Make a well in the centre of the pan/wok and crack eggs, scramble for a minute until cooked and toss through vegetables.
7. Return pork to the pan and combine with the vegetables.

NOTE: If you are using BBQ pork add at this point as pork is already cooked. Skip step 3.
Add noodles to the pan/wok and fold in with marinade until evenly coated. Serve and enjoy.

TIPS/SUBSTITUTIONS:

- Replace raw pork strips with Asian bbq pork if you can.
- You could add more vegetables such as broccoli, cauliflower, baby corn, bok choy. Tofu can also be added.
All not traditional but super delicious.

