

# Singapore Noodles

## Ingredients

- 2 tbsp peanut oil
- 600g char siu pork thinly sliced
- 1 tbsp dried shrimp, soaked & chopped.
- Bean sprouts
- 1 onion cut into wedges
- 2 tsp curry powder
- 2 spring onions, sliced asian style
- 250g vermicelli rice noodles, cooked per packet instructions
- 2 tbsp soy sauce
- 1 sprinkle white pepper

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## Method

1. Heat oil in wok & add drained prawns (retain liquid)
2. Fry for 1 minute then add char siu pork, onion, curry powder & pepper.  
Fry for another minute.
3. Add shallots, cooked noodles, bean sprouts, soy sauce.

Note - if too dry add liquid from prawns.

