

# SINGAPORE NOODLES

Serves 4 - 5



## Ingredients

- 1 TBSP OIL
- 3 TBSP TERIYAKI SAUCE
- 1 TSP CHINESE FIVE-SPICE
- 2 TSP CURRY POWDER
- 1 TSP CRUSHED CHILLI
- 140G MEDIUM EGG NOODLES/GF ALTERNATIVE
- 1 PEPPERS
- 1 CARROT
- 2 GARLIC CLOVES
- 1 ONION
- 300G PORK CHOPS/TENDERLOIN
- 100G PRAWNS (COOKED & PEELED) (OPTIONAL)



## Method

1. In a large bowl, mix the teriyaki sauce, five-spice and curry powder. Add half to the pork, turning to coat, and leave to marinate for 15 mins.
2. Pre-heat oven to 200C/180F/Gas 6 and line a baking tray with foil
3. Meanwhile, chop or slice your vegetables
4. Remove pork from the marinade and put on the lined baking tray and roast for 15-20 mins.
5. Meanwhile, cook the noodles following pack instructions, but reduce the cooking time by 1 min. Refresh in cold water and drain very well.
6. Transfer the pork to a chopping board and rest for 5 mins.
7. Set a large non-stick frying pan/wok over a medium-high heat. Add the oil and stir-fry the veg for 3-4 mins.
8. Cut the pork in half lengthways, then thinly slice.
9. Tip into the pan, with the prawns, noodles and remaining marinade.
10. Toss together for 2-3 mins

PORK AND PRAWNS ARE THE TRADITIONAL WAY TO MAKE SINGAPORE NOODLES, BUT YOU CAN EASILY SWAP FOR OTHER ALTERNATIVES SUCH AS CHICKEN, TOFU AND SHRIMP

**Join us for our LIVE cooking demonstration on Wednesday at 4pm via our Facebook page [facebook.com/PennypitTrust](https://www.facebook.com/PennypitTrust)**

