

# Singapore Noodles With Prawns

Your family will love this tasty meal

**Serves:** 4

**Time:** 25 mins

**Difficulty:** Easy



## INGREDIENTS

- 200 g **Shore Mariner Raw Prawn Cutlet**
- 2 tbsp Vegetable oil
- 1 Red pepper, sliced
- 100 g Sugar snap peas
- 1 Red chilli, finely sliced
- 2 Garlic cloves, crushed
- 3 Spring onions, chopped
- 2 tsp Korma curry powder
- 4 cm Piece ginger, grated
- 225 g Can water chestnuts, drained and sliced
- 600 g Pack straight to wok medium noodles
- 3 tbsp Soy sauce
- 3 tbsp Dry sherry
- 2 Limes
- 50 g Sesame seeds (optional)

## METHOD

- Heat the oil in a large pan or wok. Add the garlic, spring onions, curry powder and ginger. Cook over a low heat for 1-2 minutes, then add the sliced pepper, sugar snap peas and Shore Mariner Raw Prawn Cutlets
- Fry for 1-2 minutes then turn up the heat and stir in the noodles. Heat through, then add the water chestnuts, chili, soy and sherry. Stir fry for a couple of minutes until heated through.
- Squeeze juice of 1½ limes into pan just before serving and serve remaining half lime, cut into wedges, on the side. Scatter sesame seeds if liked.

## COOKING TIP:

- Add any favourite veggies