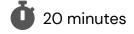




Singapore Noodles with Bacon

A much-loved noodle dish with crunchy, colourful stir-fry veggies tossed with rice vermicelli noodles and a tomato curry sauce with slices of smokey bacon.





4 servings



Pork

Spice it up!

The curry spice mix in this dish is mild, with no added chilli. You can add some fresh chilli, sambal oelek or sweet chilli sauce if you want a little heat!

FROM YOUR BOX

RICE VERMICELLI	1 packet (500g)
TOMATO PASTE	1 sachet
CURRY SPICE MIX	1 packet
SUGAR SNAP PEAS	1 packet (250g)
RED CAPSICUM	1
CARROT	1
SPRING ONIONS	1 bunch
FREE-RANGE BACON	1 packet (180g)
LIME	1

FROM YOUR PANTRY

oil for cooking, soy sauce, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Rinsing the noodles in cold water will stop them from overcooking and breaking up in the pan when you toss them.

You can use sesame oil for added flavour if preferred.

For a sweeter and more child-friendly flavour, you can use kecap manis instead of soy sauce or toss the noodles with some honey or sugar to taste.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Cook noodles for 1-2 minutes until al dente. Drain and rinse under cold water (see notes).



2. MAKE THE SAUCE

Combine tomato paste, curry spice mix, 2 tbsp soy sauce and 2 tbsp oil in a bowl (see notes). Set aside.



3. PREPARE THE VEGETABLES

Trim and slice sugar snap peas. Slice capsicum and carrot into crescents. Slice spring onions, reserve green tops for garnish. Set aside.



4. COOK THE STIR-FRY

Heat a large frypan or wok over mediumhigh heat with **oil**. Slice and add bacon along with vegetables. Cook for 5 minutes until tender.



5. TOSS THE NOODLES

Toss in noodles and sauce, lime zest and juice from 1/2 lime (wedge remaining) until well combined. Season to taste with pepper and more soy sauce if needed.



6. FINISH AND SERVE

Divide noodles among bowls. Garnish with spring onion tops and serve with lime wedges.

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