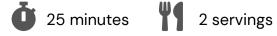




Singapore Noodles with Fried Eggs

Simple, quick, and packed with flavour. Noodles tossed with colourful vegetables, protein-rich free-range WA eggs, ham and a ginger-garlic sauce.







Scrambled eggs

Instead of serving with fried eggs, you can scramble them and toss through the noodles.

FROM YOUR BOX

VERMICELLI NOODLES	100g
GINGER	1 piece
GARLIC CLOVE	1
RED ONION	1/2 *
НАМ	100g
ORIENTAL SLAW	1 packet (250g)
FREE-RANGE EGGS	6-pack
PEANUT/CRSIPY SHALLOTS	1 packet (60g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking (see notes), salt, pepper, curry powder (see notes), soy sauce

KEY UTENSILS

large frypan/wok, frypan, saucepan

NOTES

We used sesame oil for extra flavour.

Curry powder varies in intensity and spiciness, so add according to taste. You can also replace with 1-2 tsp Chinese 5-spice if preferred.

Serve with sweet chilli or chilli sauce.

No pork option - ham is replaced with sliced turkey.



1. COOK THE NOODLES

Bring a saucepan of water to the boil and cook noodles for 2 minutes or until just tender. Drain and rinse in cold water.



2. PREPARE THE SAUCE

Combine 1 tbsp grated ginger, crushed garlic, 1 1/2 tsp curry powder, 1 1/2 tbsp soy sauce and 1/4 cup water. Set aside.



3. CHOP AND COOK

Heat a frypan/wok with **oil** over mediumhigh heat.

Slice onion and ham, adding to pan as you go. Tip in oriental slaw and stir-fry for 2-3 minutes.



4. ADD SAUCE AND NOODLE

Pour in sauce and noodles. Toss together until well combined and heated through. Season to taste with extra soy sauce and pepper.



5. COOK THE EGGS

Heat a second frypan with **oil** over medium-high heat. Cook eggs (to taste) to your liking.



6. FINISH AND PLATE

Serve noodles into bowls, top with a fried egg and peanut/shallot mix (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



