



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Ginger

Ginger is great in both sweet and savoury cooking. It's also popular in drinks like tea and juice!



## 4 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.

 25 minutes

 4 servings

 Pork

18 June 2021

*Scrambled eggs*

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

## FROM YOUR BOX

VERMICELLI NOODLES	250g
GINGER	1 piece
GARLIC CLOVE	1
SHALLOT	1
GREEN CAPSICUM	1
HAM	200g
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 grated ginger, crushed garlic, **3 tsp curry powder, 3 tbsp soy sauce and 1/2 cup water.** Set aside.



### 3. CHOP AND COOK

Heat a frypan/wok with **oil** over medium-high heat.

Slice shallot, capsicum 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](mailto:hello@dinnertwist.com.au)

