

Fried Noodles

Preparation time: 20 mins

Cooking time: 25 mins

Serves 4



Ingredients:

200g Rice Noodles
4 Rashers Bacon, sliced thinly
125ml Olive oil
1 Onion, chopped
2 Cloves Garlic, crushed
2 tbspn Ginger, grated
2 Eggs
1 cup frozen Peas
1 cup frozen Corn kernels
1 tsp Chinese Five Spice
160ml Soy sauce
½ cup crispy fried Shallots available from Asian grocers
Salt and white pepper

Method:

Bring a pot of water to the boil and add the rice noodles. Turn off the heat and let stand for 3-4 minutes until noodles are soft.

Meanwhile, heat a wok or a large frypan and cook bacon over medium heat for 2-3 minutes. Add 1 tablespoon of oil along with the onion, garlic and ginger. Fry them gently until they are soft and fragrant, but not brown, then remove them from the wok.

Heat 1 tablespoon of oil in the wok and add lightly beaten eggs. Swirl the egg around to create a thin omelette and season with salt and white pepper. When the egg has set, remove the omelette from the wok, roll it up and slice it very thinly.

Put the remaining oil in the wok over high heat. Add the noodles and stir-fry it in the oil, then stir through the Chinese five spice and soy sauce. When the noodles are well coated with the soy and have a fairly dry consistency, add the egg, bacon, onion mixture, peas and corn, and then toss to combine before removing the wok from heat.

Serve the noodles topped with crispy shallots.

Food, Fun, do!