



Fantastic



Singapore Noodles with Blackbean Sauce

Serves 4

Ready to eat in 20 minutes

350g packet Fantastic Fresh Singapore Noodles

2 tbs vegetable oil
1 medium onion, cut into thin wedges and separated
2 cloves garlic, crushed
300g cauliflower broken into tiny florets
100g snow peas or green beans, trimmed, cut into small diagonal slices
200g small raw shelled shrimps or prawns
200g ham cut into thick slices
100g bean sprouts, tails pinched off
3 tbs black bean sauce mixed with 1/2 cup water
chopped fresh red chilli (optional)

1. Prepare noodles as packet directs (let stand for 1-2 minutes).
2. Heat wok until hot, add oil, then onions and garlic. Stir-fry over high heat for 1 minute.
3. Add cauliflower, snow peas, shrimps and ham. Stir-fry for 2 minutes.
4. Reduce heat to medium, add noodles and 3 tbs water, bean sprouts and blackbean sauce. Toss with 2 spoons until heated through. Add chilli to taste.

Fresh Noodle Packet Directions

Place noodles in a bowl and cover with boiling water. After 1-2minutes, separate with a fork and drain. Noodles are now ready to add to your favourite meal.

Serving suggestion

Garnish with coriander or strips of spring onion.

Tips

For a vegetarian dish, replace prawns and ham with extra vegetables of your choice.

Noodle alternatives

Fantastic Fresh Hokkien Thin Noodles, 450g