

Shrimps and pork Singapore style noodles

Recipe for 4 persons

Description

Simple dish representing the Chinese and Malaysian ethnic diversity of Singapore; stir-fried rice vermicelli topped with pork, shrimp and fresh vegetables seasoned with soy and curry.

Note

Do not let the rice vermicelli soak for too long in hot water because they will tend to break down easily when sautéed.

Ingredients

For the Singapore style noodles

- 200 Gr Rice vermicelli
- 400 Gr Pork tenderloin
- 12 Unit(s) Peeled medium shrimps
- 1 Clove(s) Garlic
- 10 Gr Fresh ginger
- 100 Gr Sprouted soybeans
- 2 Unit(s) Green onion
- 1 Unit(s) Carrot
- 1 Unit(s) Red pepper
- 15 Ml Curry powder
- 10 Gr Sugar
- 30 Ml Soy sauce
- 5 Ml Roasted sesame oil

- Vegetable oil

Preparation

- Preparation time **30 mins**

General preparation

Cut the pork into strips. Chop onion and green onion. Chop garlic and ginger finely. Cut carrots and peppers into juliennes.

For the noodles

In plenty of boiling hot water, let soak the rice noodles according to package directions. Drain well.

For the garnish

In a hot wok or large nonstick skillet, pour a little oil and fry the pork strips until they are golden brown. Add garlic and shrimps and saute for 2 more minutes. Set aside. Turn down the fire intensity of the wok and pour the remaining oil and stir-fry the onion for 2 to 3 minutes. Add the carrot, pepper, ginger and garlic and stir-fry on for 2 minutes. Then add the curry, sugar, soy sauce and sesame oil. Add noodles and stir-fry while mixing everything using two wooden spoons for a few seconds. Just before serving, add the bean sprouts, pork and shrimps. Adjust the seasoning.

To serve

On your plate, place a serving of fried noodles and garnish with a little chopped green onion.

Bon appétit!