



SINGAPORE NOODLES



Ingredients:

For the noodles

- 1 bags thin egg noodles
- 40ml veg oil
- 3g curry powder
- 6g chicken booster

For the rest

- 200g shrimps (frozen)
- 250g omelette - chopped
- 200g diced chicken (Steggles Frozen)
- 200g sliced or diced capsicum
- 50g sliced spring onions
- 200g mushrooms - quartered

Method:

- First cook noodles in big pot of boiling water for 3 minutes
 - Start breaking noodles apart with tongs after 2 minutes cooking while still in boiling water
- Strain noodles, while still hot put noodles in a big bowl and add oil, curry powder and chicken booster. Separate noodles and mix using tongs and gloves until noodles are all separated.
- Fry capsicum in a little oil until coloured, cool on tray
- Cook omelette in non stick fry pan
- When cool, combine all ingredients together
- Re-heat in microwave for about 3 ½ minutes.