

Singapore Noodles



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Amber	Everyday	Green	Green	Green	Green	Green	Amber

PREP/COOKING TIME: 40 MINUTES

BASED ON: 10 SERVES

INGREDIENTS

	SERVES 10	SERVES 25	SERVES 50
Rice Noodles (vermicelli)	1000g	2500g	5000g
Red capsicum, thinly sliced	200g	500g	1000g
Green capsicum, thinly sliced	200g	500g	1000g
Chicken breast skinless, thinly sliced	500g	1250g	2500g
Vegetable oil	50ml	125ml	250ml
Soy Sauce, salt reduced	100ml	250ml	500ml
Oyster Sauce	100ml	250ml	500ml

METHOD

1. Soak the noodles in boiling water until soft, then drain
2. Fry vegetables and chicken in oil until chicken is cooked (approximately 5 minutes)
3. Remove from heat
4. Add soy and oyster sauces to chicken and vegetables
5. Add soaked rice noodles and stir thoroughly

VARIATIONS

- Adding crushed garlic and ginger when frying ingredients will add more flavour
- 10ml of sesame oil tossed through will enhance the Asian flavours.
- Other vegetables such as carrot, celery and broccoli may also be added.
- Serving in cardboard noodle boxes will appeal to students
- Try not to over cook the vegetables; keeping them crispy will give good contrast in textures
- Hokkien noodles can be substituted for the vermicelli noodles.
- Portion the noodles and keep in pie warmer