



Mee Siam

This is the Singapore version of Pad Thai, and is distinguished by the use of black bean paste. Quick, easy and delicious, the flavours are enhanced by a squeeze of lime prior to eating. The burnt onion is an essential flavour so don't omit! **serves 4**

- 200g dried rice vermicelli noodles
 - 4 tbsp oil
 - 1 chicken breast, cooked and shredded
 - 200g raw king prawns
 - 4 eggs, beaten
 - 1 packet bean sprouts
 - 1 tbsp fish sauce
 - 1 tsp prawn paste
 - 1 tbsp sugar
 - 2 tsp salt
 - 2 tbsp black bean paste
 - 5 shallots, or one large onion, roughly chopped
 - 5 cloves garlic
 - 1 more onion, finely chopped
1. Pour boiling water over the noodles, leave to stand for a couple of minutes, then drain. Fork to separate.
 2. Use 1 tbsp of the oil to fry the finely chopped onion on a high heat until quite burnt. Put aside.
 3. Place the fish sauce, prawn paste, salt, onion, garlic, sugar and black bean paste in a bowl and blend until fairly smooth.
 4. Scramble the eggs until almost cooked but still runny, and set aside.
 5. When you are ready to eat, heat the oil in a large wok, then add the sauce and cook until bubbling.
 6. Add the chicken and prawns and heat through, then add the noodles.
 7. When the noodles are heated through, add the egg and then the bean sprouts and stir through until wilted.
 8. Serve garnished with sliced spring onions, sliced chillies, the burnt onion and a squeeze of fresh lime juice.



bit spicy