



Thai Noodles with Prawns and Char Sui



This is one of those recipes which can provide endless variations - swap the meat, vegetables or even serve with rice rather than noodles! Char Sui (barbequed pork) is a great staple to keep in the freezer as you only need a small amount to liven up lots of dishes. **serves 3-4**

- 200g medium noodles (dried weight)
- 200g large raw prawns
- 100g char sui, sliced into small pieces
- 2 tbsp soy sauce
- 1 tbsp each of fish sauce, rice wine, brown sugar, soy bean paste, sesame oil & vinegar (any variety except wine!)
- half a thumb-sized piece ginger, grated
- 4 cloves garlic, crushed
- 1 small onion, sliced
- 1 carrot, cut into sticks
- pak choi or another green vegetable such as broccolli (trimmed into small pieces) or mange tout



- chillies to garnish
1. Pour boiling water over the noodles and leave for 5 minutes or until tender, then drain and use a fork to separate the strands.
 2. Combine all the sauces, sugar, sesame oil, sugar, paste and vinegar.
 3. Heat 1 tbsp vegetable oil in a wok and fry the onion, garlic and ginger for a couple of minutes.
 4. Add the sauce mixture and bring to the boil.
 5. Add the carrots and prawns, followed after a minute or so by the other vegetables and the pork.
 6. Tip in the noodles and mix, and serve when everything is piping hot, scattered with sliced chillies.