

Sauteed noodles, Singapore style

Recipe for 4 persons



Description

A surf and turf sauteed noodles full of flavors.

Ingredients

For the sauteed noodles

- 200 Gr Rice vermicelli
- 400 Gr Pork tenderloin
- 1 Clove(s) Garlic
- 12 Unit(s) Peeled medium shrimps
- 1 Piece(s) Fresh ginger
- 2 Unit(s) Green onion
- 1 Unit(s) Carrot
- 1 Unit(s) Red pepper
- 1 Tbsp Curry powder
- 1 Tsp Fish sauce Nuoc-mâm
- 1 Tbsp Light soy sauce
- 1 Tsp Roasted sesame oil
- 50 Gr Sprouted soybeans
- 1 Large Onion
- 1 Tsp Sugar
- 4 Sprig(s) Fresh cilantro

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

For the noodles

In a big pot of hot water, deep the vermicelli for 8 to 10 minutes. Strain it well.

For the pork and shrimp preparations

In a hot wok with vegetable oil, sear the pork until coloration, add the garlic and the shrimps, sear it

2 more minutes and reserve it in a bowl. Slow the heat, put some more oil, sear the onions for 2 to 3 minutes. Add the carrots, the Pepper, the Ginger and sear it 2 more minutes. Add the curry, the sugar and the fish sauce. Pour a little bit of water, add the vermicelli, the soy sauce and mix it on the heat for a few minutes. Just before serving, add the soy beans, the pork and the shrimps. Finish with the cilantro.

For the plating

Plate it in a bowl plate and finish it with some more cilantro and green onions.

Bon appétit!