



Rice noodles with prawns

Serves 2

25 mins to prepare and 15 mins to cook

Ingredients

- 150g rice noodles
- 25ml olive oil
- 1 red onion, sliced
- 159 raw prawns, peeled and de-veined
- 1 red pepper, de-seeded and finely sliced
- 5g chilli flakes
- 1tbsp coriander leaves, chopped
- 2tbsp fish sauce
- juice of 1 lime
- 2tbsp oyster sauce
- soy sauce, to taste

Method

1. Combine the fish sauce, lime juice and oyster sauce in a small mixing bowl. Whisk until smooth and set to one side.
2. Heat the olive oil in a wok over a medium-high heat and stir-fry the onion and peppers for 2-3 minutes until they start to soften.
3. Add the chilli flakes and prawns to the wok and continue to stir-fry for 3-4 minutes until the prawns turn pink and tender. Add the prepared sauce and toss well.
4. Remove from the heat and stir in the coriander. Adjust the seasoning with soy sauce if necessary.
5. Arrange the noodles in serving bowls and spoon the prawn stir-fry on top. Serve immediately.