Singapore noodles

Ingredients

250g dried rice-stick noodles
2 tablespoons vegetable oil
1 brown onion, halved, thinly sliced
2 garlic cloves, thinly sliced
1 tablespoon curry powder
1/2 Chinese sausages, thinly sliced
2 medium carrots, peeled, halved lengthways, sliced diagonally
Bean sprouts, trimmed
1/2 cup chicken stock
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon brown sugar

Method

Place noodles in a large, heatproof bowl. Cover with boiling water. Stand for 5 minutes or until noodles are tender. Drain.

Heat a large wok over medium-high heat. Add oil. Swirl to coat. Stir-fry onion and garlic for 2 minutes or until onion has just softened. Add curry powder. Stir-fry for 30 seconds or until fragrant. Add sausage and carrot. Stir-fry for 2 minutes or until heated through. Add rice noodles, beansprouts, chicken stock, soy sauce, rice wine vinegar and brown sugar. Stir-fry for 1 to 2 minutes or until noodles are heated through. Serve.