

Spiced Singapore noodles

Serves 4



Ingredients

- 1 tsp oil
- juice ½ lemon
- 2 tbsp medium curry powder
- 300g cauliflower florets
- 100g spring onions, sliced
- 200g white cabbage, cut into chunks
- 1 red pepper
- 25g fresh red chillies, finely chopped
- 100g cooked egg noodles
- 250g raw peeled prawns
- 1 tbsp soy sauce
- handful of coriander leaves

Method

Heat oven to 180C/160C fan/gas 4. Line a baking tray with baking parchment. Mix the lemon juice with ½ tbsp of the curry powder and toss with the cauliflower on the baking tray. Roast for 25-30 mins until tender and slightly golden.

Heat the oil in a non-stick wok or frying pan and add the spring onion, cabbage, red chilli, pepper, remaining curry powder and a splash of water. Fry, adding splashes of water if it starts sticking or looking dry, until the cabbage starts to soften. Add the noodles, prawns and soy sauce, and fry for another few minutes until piping hot and the prawns are cooked. Scatter over the roasted cauliflower and coriander leaves.