

Singapore Noodles

Ingredients

- 2 packets Maggi 3 Minute Curry Noodles (per 100g as consumed)
- 35 g Maggi Coconut Milk Powder
- 2 tablespoons spring onions, sliced
- 320 g Stir Fry Vegetables
- 1 small red chilli, finely sliced
- 2 wedges Limes

Instructions

1. Boil the noodles in boiling water (don't add the sachet yet) for 3 minutes, drain then rinse under cold water.
2. Heat the oil in a large, deep, frying pan and stir fry the veg for 2-3 minutes over a high heat, until charred. Tip onto a plate.
3. Measure 150ml boiling water into a jug then add the coconut milk powder, stir to mix until fully combined. Add this to the frying pan and sprinkle in the noodle curry sachets, stir together and bring to a simmer. Return the noodles and the veg and heat through for 1 minute. Serve up and tuck in!

Nutrition

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|---------------------|-------------|
| Carbohydrate | 20.83 g |
| Energy | 281.58 kcal |
| Fat | 18.78 g |
| Fibre | 18.78 g |
| Protein | 5.38 g |
| of which: saturates | 5.38 g |
| Sodium | 314.2 mg |
| of which: sugars | 6.99 g |

10 Minutes

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