

SINGAPORE NOODLES: SERVES 4, 5-BATCHES REQUIRED

Preparation Steps – Ingredients stored in 1-large Bag:

1. Chicken & Mushrooms–Small Ziploc Bag

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| 1 | Cup | (0.09 Kg) | Mushrooms, halved and quartered |
| 8 | Oz | (0.25 Kg) | Chicken, cut into 1/8" x 1" shreds |

2. Veggies–Small Ziploc Bag

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| 1 | Lg. Onion | (0.25 Kg) | Halved and slivered |
| 1 | Stalk | | Celery, cut into diagonal, thin slices |
| 1 | Cup | | Bean Sprouts, washed |
| 2 | Stalks | | Green Onions, halved lengthwise, cut into 1.5" lengths |
| .25 | lb (.11 Kg) | | Snow Peas, trimmed, cut lengthwise into thin strips |
| 1 | Green Bell Pepper, | | thinly sliced |

3. Curry & Spices – Small Ziploc Bag

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| 2 | Tbsp | Hot Curry Powder |
| 2 | tsp | Ginger |
| 1 | tsp | Sugar |
| 2 | Tbsp | Soy Sauce |
| 4 | Tbsp | Chicken Stock |

4. Rice Stick Noodles: 0.5lb-Ziploc Bag**5. Shrimp & BBQ Pork – Small Ziploc Bag**

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| 16 | Cooked Shrimp-90 Count | Halved |
| 16 | BBQ Pork Pieces | Halved |

Singapore Noodles Wok Instructions (about 10-min):

1. Bring a large pot of water to boil ready for noodles. Take off the boil when ready for noodles
2. Add 2 Tbsp Canola Oil to Hot Wok. Stir fry Bag #1 Chicken & mushrooms until nearly done, about 3-4 minutes. Remove from Wok and set aside.
3. Add 1 Tbsp Canola Oil to Hot Wok. Stir fry Bag #2 veggies until tender crisp, about 1-2 minutes.
4. Push veggies aside and add Bag #3 Curry & Spices to centre of Wok.
5. Add Bag #5 Shrimp & BBQ Pork, reserved chicken & mushrooms, and stir.
6. At the same time Break/cut into 4 chunks and cook Rice Stick Noodles for 30-seconds in water. Briefly drain in a colander.
7. Add noodles, combining with vegetables by using chopsticks or forks to lift, shake and separate strands of noodles, until they are evenly coated with sauce, moist but not wet. Add more chicken stock if too dry. Serve.