**Singapore noodles**

220g thin fresh egg noodles

100g chicken, cut in strips

2 Tblsp Kecap manis

1 Tblsp Shaohsing rice wine

½ Tblsp Curry powder

½ tablespoon brown sugar

125ml coconut milk

100ml chicken stock

20ml (1 tablespoon) vegetable oil, plus extra for noodles

1 tsp crushed garlic

2 tsp crushed ginger

½ tsp chili paste

2 spring onions, sliced on the diagonal

½ carrot, cut into thin strips

¼ onion, cut into thin strips

¼ red capsicum, cut into thin strips

50g cooked peeled prawns

30g frozen peas and corn

Fresh coriander leaves, to garnish

1. Cook noodles following the packet directions, drain and toss in a little oil.
2. Combine the soy, rice wine, curry powder, sugar, coconut milk and stock in a bowl. Set aside.
3. Heat oil in a wok over medium-high heat, add the garlic, ginger, chilli, and chicken and fry until the chicken is nearly cooked.
4. Add noodles, prawns and carrot, peas and corn, capsicum, onion and spring onion and cook for 2 minutes. Add liquid ingredients and cook for 5 minutes or until most of the liquid has been absorbed.
5. Serve garnished with coriander.