



Hot And Sour Noodles

 **Preparation time:** 5 mins

 **Cooking time:** 5 mins

 **Serves:** 4

Ingredients

250g medium egg noodles
1 tbsp vegetable oil
2 Bramley Apples; quartered, cored and sliced
1 red chili; chopped
1 (290g) tray Chinese style stir fry vegetables
150g cooked large king prawns
1 tbsp soy sauce
1 tbsp sesame oil



1. Soak the noodles according to packet instructions, drain and set aside.
2. Heat the oil in a large frying pan or wok, add the Bramley apple slices and stir fry for 3mins or until browned. Transfer to a plate.
3. Add the chili, stir fry vegetables and prawns to the pan and stir fry for 2 mins.
4. Return the apple slices and noodles to the pan, stir well.
5. Finally add the soy sauce and sesame oil and toss to mix. Serve in bowls.