



# THAI PRAWN & GINGER NOODLES

Prep Time: 15 Minutes (plus soaking) | Cook: 15 Minutes | Servings: 2

## INGREDIENTS:

100g folded rice noodles (sen lek)	2 large garlic cloves (sliced)
1 small orange (zest and juice)	1 red pepper (deseeded and sliced)
1½-2 tbsp red curry paste	85g sugar snap peas (halved lengthways)
1-2 tsp fish sauce	140g beansprouts
2 tsp light brown soft sugar	175g pack raw king prawns
1 tbsp sunflower oil	handful chopped basil
25g ginger (scraped and shredded)	handful chopped coriander

## INSTRUCTIONS:

### Step 1

Put the noodles in a bowl and pour over boiling water to cover them. Set aside to soak for 10 mins. Stir together the orange juice and zest, curry paste, fish sauce, sugar and 3 tbsp water to make a sauce.

### Step 2

Heat the oil in a large wok and add half the ginger and the garlic. Cook, stirring, for 1 min. Add the pepper and stir-fry for 3 mins more. Toss in the sugar snaps, cook briefly, then pour in the curry sauce. Add the beansprouts and prawns, and continue cooking until the prawns just turn pink. Drain the noodles, then toss these into the pan with the herbs and remaining ginger. Mix until the noodles are well coated in the sauce, then serve.

Serve and enjoy!

<https://www.bbcgoodfood.com/recipes/thai-prawn-ginger-noodles>