

## Chilli Prawn Stir Fry

### Ingredients

- 1 thinly sliced de-seeded red chilli
- 10.5oz cooked and peeled prawns
- 2 tbsp sweet chilli
- 1 tbsp soy sauce
- 2 tbsp rice vinegar
- 2 tsp vegetable oil
- 5.25oz rice noodles



### Step 1

Cook the noodles according to the package directions and keep to one side.

### Step 2

Heat the vegetable oil in a Typhoon wok or fry pan, cook the chilli for 30 seconds then add the prawns. Stir fry for 3-4 minutes.

### Step 3

Add the sweet chilli, soy sauce and rice vinegar and heat for 1 minute. Toss in the cooked noodles to heat through and serve immediately.