Prawn and Cashew Nut Stir-Fry

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

150g flat rice noodles
handful of beansprouts
200g cooked prawns
1 red pepper, sliced
2 spring onions, sliced
1 egg, beaten
2 tbsp Thai fish sauce
1 tsp brown sugar
handful of cashew nuts
coriander
sesame oil

Instructions

1. Simmer the rice noodles in boiling water for about 10 minutes. Drain, add a bit of sesame oil and set aside.
2. Stir fry the onions for a couple of minutes. Add the rest of the veg, prawns and noodles.
3. Pour in the beaten egg and carefully mix in as it sets.
4. Mix together the fish sauce and sugar. Add to the pan.
5. Toss in the cashew nuts and coriander, stir up for another minute, and serve!