



Mushroom, egg & prawn noodles

Preparation: 15 minutes

Cooking: 12 minutes

Serves: 6

- 200g pkt dried pad Thai noodles
- 1 1/2 tbs peanut oil
- 2 eggs, lightly whisked
- 300g button mushrooms, halved
- 2 garlic cloves, crushed
- 500g small green prawns, deveined
- 1/4 cup lime juice
- 2 tbs fish sauce
- 1 tbs brown sugar
- 50g snow pea sprouts
- 1/3 cup roasted peanuts, chopped

1. Place noodles into a large heat-resistant bowl & cover with boiling water. Stand for 5 minutes or until soft. Drain & set aside.
2. Meanwhile, heat 2 tsp oil in a wok over medium-high heat. Add eggs & cook, stirring constantly, for 2 minutes or until scrambled. Remove & set aside.
3. Heat remaining oil in wok over high heat. Add mushrooms, garlic & prawns & stir-fry for 3 minutes. Reduce heat to medium, add lime juice, fish sauce, brown sugar & noodles & stir-fry for 2 minutes. Add scrambled eggs, snow pea sprouts & peanuts & stir-fry for 2-3 minutes or until heated through. Serve immediately.