

# Black Pepper Prawn Stir-Fry



## Ingredients

Serves 2

Cooked King Prawns  
1 Nest Fine Egg Noodles  
1 Tbsp. Coconut Oil  
1 Lime

Aromatics:  
2cm Fresh Ginger  
2 Lrg Spring Onions

Vegetables:  
4 Sweet Mini Peppers  
1/2 Pack Green Beans

Sauce:  
100ml Vegetable Stock  
1 Tbsp. Cornflour  
2 Tbsp. Water  
1 Tsp Black Pepper  
1 Tsp Honey  
3 Tbsp. Soy Sauce  
2 Tsp Rice Wine Vinegar

## Method

Take out a large frying pan or wok. Prepare your noodles in a small saucepan by following the packet instructions.

Whilst the noodles cook...

Prepare the aromatics: finely slice the spring onions and peel and finely slice the ginger.

For the vegetables, trim and finely slice all.

For the sauce, mix the cornflour with 2 tbsp. water. Put all the other ingredients into a jug and mix well with a fork, add in the cornflour mix and stir in.

Heat the large pan or wok on a high heat, add in the oil then add in your aromatics and cook for 1 minute. Next add in all your prepared vegetables and cooked prawns, season and cook for around 2 minutes, tossing gently. Next add in your cooked noodles, gently stir into the vegetables and cook for another minute. Finally pour over your sauce and stir in gently.

Squeeze over the juice from the lime and serve onto 2 plates.