

Singapore-Style Sweet and Sour



 Serves 4-5



Ingredients

- 3 rashers bacon, rind removed and cut into 1-2cm pieces
- 400 g rump steak, cut into strips
- 100 g mushrooms, sliced
- 1 kg bag **Watties Frozen Stir Fry Vegetables for Sweet and Sour**
- 450 g fresh hokkien noodles
- 425 g can **Watties Stir Fry Sweet and Sour Sauce**
- 3 spring onions, sliced

Method

1. Heat a dash of sesame oil in a wok or large deep frying pan.
2. Stir fry the bacon and rump strips over a high heat until well browned and just cooked. This may be best done in two batches. Set aside.
3. Stir fry the mushrooms until softened, then add to the beef.
4. Add another dash of sesame oil to the pan and stir fry the **Watties Frozen Stir Fry Vegetables for Sweet and Sour** until hot. Add fresh noodles, **Watties Stir Fry Sweet and Sour Sauce**, beef, bacon and mushrooms and toss until hot.

Scatter over the spring onions before serving.