

## 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 **Wattie's Frozen Stir Fry Vegetables for Sweet and Sour**
- 450 g fresh hokkien noodles

### 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.

- 425 g can **Wattie's Stir Fry Sweet and Sour Sauce**
- 3 spring onions, sliced

4. Add another dash of sesame oil to the pan and stir fry the **Wattie's Frozen Stir Fry Vegetables for Sweet and Sour** until hot. Add fresh noodles, **Wattie's Stir Fry Sweet and Sour Sauce**, beef, bacon and mushrooms and toss until hot.

Scatter over the spring onions before serving.