Bacon Pot Noodle

Ingredients

* 1 rasher smoked back bacon, trimmed and chopped
* 2 spring onions, white and green separated and finely sliced
* 50g frozen peas
* quarter tsp paprika
* 2 tsp cornflour
* 200ml vegetable stock
* 150g block straight-to-wok wheat noodles, or equivalent of dried, cooked
* splash Worcestershire sauce

Method

In a small non-stick pan, fry the bacon for a few mins, add the white parts of the spring onions, peas and paprika, then cook for 1 min more. Mix the cornflour with a little of the stock to get a paste, then stir this into the pan with the rest of the stock, noodles and a good splash of Worcestershire sauce. Simmer for a couple of mins until thick and saucy, and then scatter with the green parts of spring onion.

Source – BBC Good Food