

## Singapore Noodles

from the kitchen of



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**Serves: 4 servings**

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### Stir Fry Ingredients:

- 8oz. Rice noodles
- 1 medium sweet pepper, julienned
- 1 hot pepper sliced thin
- 1 cup of cabbage, julienned
- 1 carrot, julienned
- 1 medium leek or onion, julienned
- ¼ cup Cooking oil

### Sauce Ingredients:

- 2 ½ tbsp Shoaxing Cooking Wine or Chicken Broth
- 2 ½ tbsp soy sauce
- 2 tbsp Madras Curry Powder
- 1 ¼ tsp Sugar
- 1 tsp Powdered Ginger
- 1 tsp Powdered Garlic
- ¼ tsp Black Pepper

### Make it:

1. In a large bowl, soak the rice noodles in 8 cups of hot water for 20 to 30 minutes. Drain the rice noodles in a colander and set aside.
2. While your noodles are soaking, cut and prepare your vegetables and set to the side.
3. For your sauce combine Madras curry powder, Shaoxing wine or broth, soy sauce, sugar, ginger, garlic and pepper and whisk together until fully combined. Then set aside.
4. Once your noodles, vegetables and sauce are ready to go make sure everything is on hand close to the pan because this recipe moves quick.
5. Heat your frying pan to medium heat, and add ¼ cup of vegetable oil around the perimeter of the pan.
6. Once the oil is hot add bell pepper, hot pepper, carrots, cabbage and ¾ of your leek or onion to the pan. Turn the heat up to the highest setting.
7. Stir-fry everything together for 1-2 minutes, and then add the sauce you prepared earlier and incorporate.
8. Next, add the noodles and stir fry everything together for another 5-6 minutes until well combined and the rice noodles are warmed through.

9. When steam starts rising from your noodles and they're nearly done, add the other  $\frac{1}{8}$  of the leeks to the mixture. Stir fry for another minute, incorporating the leeks. Transfer to a dish and serve immediately.