



SINGAPORE NOODLES WITH SHRIMP

Servings: 10

Ingredients

For the sauce

- 3 ounces soy sauce
- 2 ounces Chinese cooking wine
- 2 tablespoons madras curry powder
- 1 tablespoon sugar
- 1 1/2 teaspoons ground white pepper

For the stir-fry

- 8 ounces dried rice vermicelli noodles
- 2 tablespoons canola oil, separated
- 1 pound shrimp, 20 to 25, peeled and deveined
- 1 cup red bell pepper, large dice
- 2 tablespoons garlic, minced
- 1 tablespoon ginger, freshly grated
- 1 cup onions, sliced thin
- 1 cup eggs, scrambled
- 2 tablespoons scallions, chopped

Directions

In a mixing bowl combine the soy sauce, Chinese cooking wine, madras curry powder, sugar and ground white pepper. Whisk together and set aside.

Place the rice vermicelli noodles in a large bowl. Pour boiling water over the noodles to cover them and let sit for 30 minutes. Drain and set aside.

Place a skillet over high heat, and then add 1 tablespoon of canola oil. When the oil is hot, add the shrimp. Cook the shrimp until the internal temperature reaches 145 F, about 3 to 4 minutes. Remove the shrimp from the skillet and set aside.

Add the remaining 1 tablespoon of oil to the skillet. Add the red bell pepper, garlic, ginger and onion. Cook for 3 minutes, until the onion is slightly softened.

Reduce the heat to medium. Add the noodles and sauce. Toss to coat the noodles with the sauce. Add the scrambled egg, shrimp and scallion. Toss until the sauce coats all of the noodles and everything is heated through, about 1 to 2 minutes.

Serve immediately.

Side dishes

- Steamed Broccoli
- Roasted Japanese Eggplant