

Stir Fried Singapore Noodles with Garlic Ginger Sauce

For the Stir Fry

- 8 ounces rice vermicelli noodles
- 2 Tbsps. oil
- 3 bell peppers, very thinly sliced
- 3 shallots, thinly sliced
- 1 ½ cups bean sprouts
- 1 ½ tsp curry powder
- 1 ½ cups sliced mushrooms
- 1 ½ cups frozen peas
- Sliced scallions for topping

For the Sauce

- ❖ 1 ½ cups low sodium chicken broth
- ❖ ¼ cup + 2 Tbsp low sodium soy sauce
- ❖ ¼ cup plus 1 ½ tsp mirin
- ❖ 3 tsp finely minced garlic
- ❖ 1 ½ tsp minced ginger
- ❖ ¾ tsp sriracha sauce

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- 1) Soak the rice noodles in a large bowl of boiling hot water.
- 2) Wash and cut all of the vegetables
- 3) Mix ingredients for the sauce in a medium bowl and set aside.
- 4) Heat the oil in a large skillet over high heat. Add the peppers, shallots, bean sprouts, and curry powder; stir fry for 3-5 minutes.
- 5) Add the mushrooms and the peas; stir fry for 2 minutes. The vegetables should be bright and tender-crisp.
- 6) Drain the water from the rice noodles and add the noodles to the pan with the vegetables.

Add a little splash of sauce and stir fry, moving the noodles around in the pan continuously so they don't stick together in a big lump. They should move freely and easily. After a few minutes of stir frying, remove the pan from heat.
- 7) Once off of the heat, add the sauce in small amounts, tossing/stirring the noodles in between each addition, until the desired "sauciness" level is reached. The goal is for the sauce to thicken slightly when combined with the other ingredients and cling to the noodles instead of soaking into the noodles.
- 8) Top with scallions and more sauce.