

Polwhele House Chinese New Year Recipe Card

Easy Singapore Noodles

Ingredients

- 200g vermicelli rice noodles
- 1 tbsp mild curry powder
- 1/4 tsp turmeric
- 1 tsp caster sugar
- 1 tbsp sesame oil
- 2 1/2 tbsp low-salt soy sauce
- 1 tbsp sunflower or vegetable oil
- 1 onion sliced
- 1 pepper sliced (we used 1/2 green and 1/2 orange)
- 200g beansprouts
- 1 red chilli , sliced (optional)



Prep: 15 mins Easy Serves 4
Cook: 15 mins

Cater for the whole family with our Singapore noodles. They're healthy and vegan, making an ideal accompaniment to a Chinese meal or just on their own

Method

STEP 1 Boil the kettle and put the noodles in a large pan or bowl. Pour over enough boiled water to cover, pushing the noodles under the water to help them soften evenly. Set aside for 5-10 mins, until the noodles are completely soft. Mix the curry powder, turmeric, sugar, sesame oil, soy sauce and 1 tbsp water in a bowl.

STEP 2 Heat the wok until very hot. Add the sunflower oil, onion and pepper. Stir-fry for 3-4 mins until softened and starting to brown in places. Drain the noodles and add to the pan, along with the sauce mixture and beansprouts. Stir-fry for a further 3-4 mins, tossing everything through the sauce, until hot. Adjust the seasoning with a little more soy or sugar, if you like, and scatter over the chilli, if you like more spice.