

Singaporean Curry Rice Noodles



INGREDIENTS:

**Yields: 4 servings*

- 8 oz dried thin rice noodles
- 1 tablespoon curry powder
- 2 teaspoons turmeric powder
- 1 ½ teaspoon salt
- 1 teaspoon sugar
- 2 teaspoons grapeseed oil
- 2 tablespoon grapeseed oil for frying, more if needed
- 1 tablespoon chopped garlic
- 2/3 cup sliced onion
- 1 red pepper, thinly sliced
- 2 eggs, beaten with ½ teaspoon of fish sauce
- ½ cup bean sprouts
- ¼ cup sliced scallions
- More salt and pepper to taste

DIRECTIONS:

1. Soak the noodles in warm water until soft, about 20- 30 minutes. Drain well .
2. Combine the noodles with the curry powder, turmeric, salt, sugar and oil. Mix well.
3. Heat a wok over high heat. Add the oil and heat until shimmery. Add the garlic, onion and pepper inside and cook for 1 minute, or until fragrant, push the onions and peppers to the side of the wok.
4. Cook the egg in the middle of the wok. Add the remaining ingredients, bean sprouts, and noodles. Cook for 1- 2 minutes, constantly stirring with a pair of chopsticks. Taste and season, serve with scallions on top.

