



One-Pan Singapore Noodles

Servings 6

Prep 10 min

Cook 15 min

Ingredients

2 Tbsp. Vegetable Oil

1 white or yellow Onion (sliced or chopped)

5 cloves Garlic (minced)

2 Red Bell Pepper (sliced or chopped)

2 Carrot (julienned/shredded)

3 Baby Bok Choy (chopped)

1 ½ cups Bean Sprouts (if you can find them)

8 oz. Thin Rice Noodles

Seasoning Ingredients

2 tsp. Curry Powder

½ tsp. White Pepper (black pepper will work)

1 cup Vegetable Stock

4 Tbsp. Tamari

½ tsp. Brown Sugar

1 ½ tsp. Sesame Oil

Directions

- 1** Prepare vermicelli noodles by soaking in a large bowl of cold water for 10 minutes.
- 2** In a large wok or saucepan, heat oil up. Gently stir fry garlic, onion and red pepper for a minute, then add in carrot and baby bok choy. Continue stir frying for 30 seconds.
- 3** Drain noodles from water and add into wok. Using tongs, loosen up the noodles so they cook evenly.
- 4** Add all seasoning ingredients to the pan and make sure to keep moving the noodles around so they don't burn or break up. Stir fry until all the liquid in the wok has been absorbed by the noodles. Taste for seasoning and alter to your preference.
- 5** A minute before you're done stir frying, add bean sprouts (if you have them) into the wok. Toss to heat the veggies through and then turn off heat. Add sesame oil after heat has been turned off and stir to mix through. Dish Up!