

Singapore Noodles

Ingredients

- 12 Shrimp (peeled, deveined, butterflied)
- 14 oz Rice Noodles
- 2 Eggs
- 3 c Napa Cabbage (shredded)
- 1 Carrot (julienned)
- 1 Green Onion (julienned)
- 1/2 Onion (julienned)
- 1 c Char Siu (julienned)
- 1 T Oil
- 1 1/2 T Curry Powder
- 2 t Salt
- 1 T Rice Wine
- 1/2 t Sesame Oil
- 1 1/2 t Soy Sauce
- 0 pn White Pepper

Instructions

1. Rinse the shrimp and pat dry. Soak the rice noodles in cold water for twenty minutes. Drain the noodles just before you're ready to cook.
2. Beat eggs in a bowl and make a thin omelet. Transfer to the cutting board and cut the omelet into thin strips about 2 to 3 inches long and set aside.
3. Heat the wok on the highest setting and add oil, char siu and shrimp and stir-fry for about 10 seconds. Add the carrot, napa cabbage, and onion and stir-fry for about 30 seconds and then sprinkle the curry powder evenly over the mixture. Add the rice noodles and while doing so, make sure you rip them into 7 to 8 inch lengths.
4. Add the salt and wine and mix well (about 1 to 2 minutes), making sure you firmly scrape the bottom

Singapore Noodles

of the wok with your spatula to prevent the noodles from sticking.

5. Add the sesame oil, soy sauce, white pepper, scallions and the cooked egg. Mix thoroughly again for another minute, plate and serve immediately!