

Singapore Noodles

The goods:

- 2 eggs
- 1 tbsp water
- 3 tbsp canola oil (3 portions 1 tbsp each)
- 1 lb pork or chicken – thinly sliced
- 1 tbsp minced garlic
- 1 tbsp minced ginger
- 1 carrot - thinly sliced
- 1 celery stalk – thinly sliced
- 1 onion – thinly sliced
- 1 red pepper – thinly sliced
- ¼ cup chicken stock
- 1 bunch green onions – thinly sliced
- 1 tbsp chili sauce
- 1 tbsp turmeric
- 2 tbsp curry powder
- 1 tbsp sesame oil
- 1 tsp fish oil
- 2 tbsp light soy sauce
- 225 grams thin rice noodles



Let's make eggs!

- Whisk 2 eggs with 1 water
- Add 1 tbsp canola oil to a pan on medium heat
- Add eggs and cooked until firm
- Remove and let cool
- Slice into thin strips and set aside

Let's cook the noodles!

- Cook the noodles based on package instructions
- Cook until al dente
- Pour the noodles in a strainer and run cold water over the noodles
- Add a little sesame oil and mix (to ensure the noodles don't stick to each other)

Let's cook!

- Add 1 tbsp oil to a pan or wok on medium heat
- Add pork or chicken - cook until no longer pink
- Remove meat with a slotted spoon and set aside - discard juices
- Add remaining oil to a large pan or wok on medium heat
- Add garlic and ginger – cook until fragrant (less than 1 min.)
- Add carrots, celery, onions and red pepper – cook for 2 mins.
- Add cooked meat, chicken stock, green onions, chili sauce, turmeric, curry, sesame oil, fish oil and soy sauce
- Stir in noodles and eggs – mix thoroughly and serve

Recipe by: The Kitchen Tool

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