

Singapore Noodles

Category: Asian - General **Servings:** 4

Rating: 10

Source: Sylvia Kudrick, Nanoose Bay

Description:

One of those wonderful, spicy, colorful dishes you'll make over and over again once you've tried it.

Ingredients:

rice sticks	435g (thin or medium)
oil	1/3 cup
garlic	2 cloves, chopped
red curry paste	1 Tbsp
sugar	1 tsp.
soy sauce	2 Tbsp
chicken stock	1 cup
red bell pepper	1/2, cut in strips
green pepper	1/2, cut in strips
yellow bell pepper	1/2, cut in strips
chicken breast	2, cut into strips
shrimp	1 lb.
eggs	2, lightly beaten
green onion	3, chopped

Instructions:

Cover the rice sticks with hot tap water and let soak for about 20 minutes. Drain well and cut them a couple of times with scissors to shorten.

Make curry sauce by heating a little oil in frying pan; add garlic and curry paste. When aroma rises, add sugar, soy and stock. Bring to boil and remove from heat. Makes about 1 1/2 cups.

In large non-stick frying pan, stir fry peppers till tender crisp. Push peppers to far side and stir fry chicken. Push chicken over with peppers and cook the shrimp. Remove the mixture from the pan, melt a little butter and add the eggs. Make a quick omelette, slice, and add noodles and reserved pepper mixture. Stir everything together and then pour the curry sauce over all and mix. Continue cooking until the noodles are done.

Sprinkle with green onions and serve.