

Singapore Noodles with Charred Scallions

25 minutes

Recipe by Hettie McKinnon



Ingredients

4 eggs, beaten	10 ounces rice vermicelli
1 bunch green onions	2 tbsp soy or tamari sauce
2 sweet peppers	1 tbsp curry powder
2 cloves garlic	Neutral oil (grape seed, or vegetable)



Instructions

1. Soak rice vermicelli in warm water for 5 to 10 minutes then drain.
2. Cut peppers into 1/4 inch slices. Cut green onions into 2 inch segments, slicing the white segments in half again. Finely chop garlic.
3. Season eggs with 1/2 tsp of salt and whisk well.
4. Heat 1 glug of oil in a large skillet or wok on medium high heat and, once hot, swirl oil and pour in egg mixture. Allow egg to set before pushing the egg to one side and tilting pan to opposite side. Cook this way until the egg is just set. Break egg into large chunks and set aside.
5. In the same skillet, add another glug of oil and peppers. Stir fry for 2 to 3 minutes then add green onions. Stir fry for a minute then add garlic. Stir fry for one minute. Remove from heat and set aside.
6. Reduce heat to medium low. Return skillet to heat and add 3 tbsp of oil, curry powder, and 1 1/2 tsp salt. Heat for 30 seconds while stirring vigorously then add 1/4 cup of water, vermicelli noodles, and a drizzle of oil. Using tongs, toss well until noodles are evenly coated. Add soy sauce and cook for 3 to 4 minutes tossing all the while. Add peppers, green onions, and egg to pan and stir fry for an additional 1 to 2 minutes. Season to taste.