

# Singapore-Style Rice Noodles (Mei Fun)



## Ingredients:

- 2 tablespoons plus 4 teaspoons canola or vegetable oil, divided
- 1 bundle (about 5 1/2 ounces) dried rice stick noodles
- 2 medium cloves garlic, minced
- 2 teaspoon soy sauce
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon sugar
- 2 eggs, beaten with two pinches kosher salt
- 1/4 medium onion, very thinly sliced
- 2 medium bell peppers (pref. different colors), stemmed, seeded and julienned
- 1/2 cup frozen peas
- 1/2 medium carrot, julienned
- 2 tsp curry powder, divided
- Kosher salt
- 2 scallions, sliced very thinly on the bias
- 2 teaspoons toasted sesame oil

## Instructions:

1. Place rice noodles in a large bowl and cover with boiling water. Let stand for 5 minutes. Drain noodles in a colander, rinse with cold running water, then drain until dry. Using scissors, cut the bundle of noodles in half.
2. Place garlic in a small bowl and add soy sauce, black pepper, sugar. Mix well and set sauce aside.
3. Heat 1 teaspoon canola oil in a wok or nonstick skillet over high heat, tilting to swirl oil, until smoking. Add eggs and let cook undisturbed for about 10 second, then gently move the eggs back and forth with a spatula until they start to firm up. Break the eggs into small pieces, then set aside in a large bowl.
4. Wipe wok clean. Return skillet to high heat, add 2 teaspoons oil and heat until smoking. Add onion and stir-fry for 30 seconds. Add bell pepper and carrots and stir for another 30 seconds, then add peas. Add 1 teaspoon curry powder, season with salt, and cook, tossing, until curry is evenly distributed. Scrape pan contents into bowl with eggs.
5. Wipe the skillet clean again. Heat remaining 2 tablespoons canola oil over high heat until smoking. Add the rice-stick noodles and stir-fry for 30 seconds. Add the sauce and remaining teaspoon curry powder. Stir until the curry powder is evenly distributed. Return egg and vegetables to skillet and stir-fry until everything is evenly combined, about 30 seconds. Season with salt and remove from heat. Add scallions, drizzle with sesame oil, mix well, and transfer to a large serving bowl. Enjoy immediately.