

Singapore Fried Rice Noodles

- 1 pkg Extra Firm Tofu - cut into long thin strips
- 1 1/2 Tsp. Sesame Oil
- 3 Tbsp Soy Sauce
- 3 Tbsp Corn Syrup
- 1 1/4 Cup Water
- 2 Tbsp Sake or Sherry
- 1/2 Cup Chopped Onion
- 1 1/2 Tsp. Grated Fresh Ginger
- 1/2 Tsp. 5-Spice powder
- 1/8 Tsp. Tabasco Sauce

- ☐ Whisk above ingredients together for a marinade.
- ☐ Pour over Tofu and marinate for 4 - 6 hours.



- 10 oz. Rice Stick Noodles
- 1/4 Cup Oil
- 2 Tsp. Curry Powder (more if you like it hot)
- 1/2 - Green Pepper, cut into strips
- 1/2 - Red Pepper, cut into strips
- 6 - Green Onions, sliced
- 1/2 Tsp. Sugar
- 1 Tsp. Soy Sauce

- ☐ Cook noodles according to package instructions. Drain immediately and run under cold water.
- ☐ Heat half the oil in a wok over high heat. Add noodles with one tsp curry powder. Stir fry for 2-3 minutes, then remove to a heated dish.
- ☐ Heat remaining oil. Add tofu, peppers, onion and one tsp curry powder.
- ☐ Stir fry for 5 minutes. Sprinkle with sugar and soy sauce.
- ☐ Return noodles to pan and lightly toss.
- ☐ Serve immediately.

Yield: Serves 4 as a main dish or 6 if serving with another dish.

Comments: 1) It is important to heat the wok and oil as hot as possible to minimize sticking.

2) For a traditional dish, replace the tofu with chicken and add peeled and deveined shrimp with the onions and peppers.