

# Singapore Noodles with Shrimp and Garlic

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*This recipe is adapted from Martha Rose Shulman's Cookbook, Ready When You Are. It's very important when making this dish to get your Mise en Place ( have all your ingredients prepped before you begin cooking).*

1 pound	rice noodles, called rice sticks (linguine width)	4 tsp	curry powder
3 Tbs	canola oil	4	scallions or Green Onions, cut in ½ inch lengths
4	garlic cloves, minced	1 cup	bean sprouts
1 pound	medium shrimp, peeled and deveined	2	eggs, beaten
1	serrano chile, seeded and minced	½ cup	chicken stock
2 Tbs	Thai fish sauce	2 Tbs	fresh cilantro chopped
2 Tbs	soy sauce	¼ tsp	Sriracha sauce (optional, to taste)

- 1 Soak the rice noodles in hot water for 20 minutes or more. Drain noodles prior to beginning recipe and set aside. While noodles are soaking, prep all ingredients. In small bowl, combine fish sauce, soy sauce and curry powder.
- 2 Heat a wok or large skillet over medium heat and add 2 Tbs of oil and the garlic. Stir fry the garlic for 15 seconds or until fragrant. Then add the shrimp and the chili and cook until shrimp turn pink, about 2 minutes. Remove shrimp to another bowl. Add the fish sauce mixture to the pan with the noodles. Stir-fry for a minute and remove to the bowl with the shrimp. Add 1 Tbs oil, the scallions, and the bean sprouts and stir-fry for a minute. Remove to noodle-shrimp bowl.
- 3 Add the eggs to the skillet and stir until lightly scrambled, then add the previously cooked ingredients back into the pan and toss. Add the stock, stir together, cover and simmer for 1 minute. Remove from the heat, taste and add salt if desired. Transfer to a platter, sprinkle the cilantro and serve with lime wedges and optional Sriracha sauce.

Servings: 6

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Total Time: 30 minutes

## Nutrition Facts

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Nutrition (per serving): 469 calories, 96 calories from fat, 10.9g total fat, 186mg cholesterol, 1020.4mg sodium, 323.5mg potassium, 68.3g carbohydrates, 2.3g fiber, 1.7g sugar, 22.1g protein.

Recipe Type: Fish and Shellfish, Main Dish, Potatoes, Pasta, and Grains

## Source

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Author: Adapted from Martha Shulman

Source: Ready When You Are Cookbook, 2003

