



Asha's Singapore Noodles

BY CHEF ASHA GOMEZ

SERVES 2

KNOW AHEAD:

This recipe calls for a wok. If you don't have one, or if you have an electric stove, a large 12" high-sided skillet can be used instead.

INGREDIENTS →

- 1 Asha's Singapore Noodles Seasoning Card:
 - ½ tsp (1 pod) Turmeric
 - ½ tsp (1 pod) Crushed Red Chili Flakes
 - 1 tsp (2 pods) Coriander Powder
 - 1 tsp (2 pods) Cumin Powder
 - 1 tsp (2 pods) California Garlic Powder

FRESH

- 2 eggs
- 1 small red onion, thinly sliced
- 2 garlic cloves, thinly sliced
- 1 stalk Chinese celery, thinly sliced
- ¼ lb boneless, skinless, chicken thighs, cut into 1-inch strips
- 1 small carrot, peeled and thinly sliced
- ⅓ red bell pepper, thinly sliced
- 1 scallion, thinly sliced

PANTRY

- 5-6oz rice sticks or noodles, about ⅓ of 16oz package
- 1 Tbsp low-sodium soy sauce
- 1 Tbsp rice wine vinegar
- Salt, to taste
- Pinch of white sugar
- 2 Tbsp vegetable oil, divided

SUBSTITUTIONS →

CHICKEN: You can make a vegetarian version of this dish using extra firm tofu instead of the chicken.

CHINESE CELERY: Chinese celery is usually thinner, leafier, and more potent in flavor than the celery found in most U.S. grocery stores, however the latter can do in a pinch.

VEGETABLE OIL: Canola oil Low-sodium soy sauce: Regular soy sauce

RICE WINE VINEGAR:

Although rice wine vinegar is a staple in many Asian-inspired dishes, bringing slightly sweeter and milder tang, it can't always be found in the grocery store – in this case, white wine vinegar works.

SERVE WITH →

- Sriracha or hot sauce for dipping and dressing

INSTRUCTIONS

1. PREP: Bring a medium pot of water to a boil. Place the rice sticks in a large bowl and pour the boiling water over them, making sure the rice sticks are covered with the water. Let them soak for about 5 minutes. If desired, cut the rice sticks with scissors into more manageable lengths, then strain and set aside. In a small bowl, mix the soy sauce, rice wine vinegar, salt to taste, and sugar with 1 Turmeric pod, 1 Crushed Red Chili Flakes pod, 2 Coriander Powder pods, 2 Cumin Powder pods and 2 California Garlic Powder pods.

2. COOK: Heat a wok (or large 12" high-sided skillet) on high heat, add 1 Tbsp of oil to the wok, as well as the eggs. Quickly scramble the eggs, remove the eggs and set aside on a plate. Place the remaining oil in the wok, then add the onions, garlic, and Chinese celery, and stir well until the onions are translucent, about 3 minutes. Add the chicken, carrots, and bell peppers, and cook, stirring occasionally for about 5 minutes, until the chicken is cooked through.

Add the soy sauce mixture to the pan, and stir well. Add the noodles to the pan and stir-fry for another 3 minutes until everything is well incorporated. Add the cooked eggs and toss lightly just until eggs are re-heated. Remove from the heat, garnish with scallions, and serve immediately with hot sauce, then eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*