

DINNERLY



⚡ FAST

Singapore Rice Noodles with Mushrooms and Capsicum



20-30 minutes



2 Servings

Put down the takeaway menu! This steaming noodle bowl will bring the flavours of Singapore street food to your table quicker than the delivery guy can get on his bike.

WHAT WE SEND

- 5g Malaysian curry powder ¹
- 200g mushrooms
- 1 spring onion
- 100g vermicelli noodles
- 1 carrot
- 1 capsicum

WHAT YOU NEED

- egg ³
- garlic clove
- pepper
- soy sauce ⁶
- sugar
- vegetable oil

TOOLS

- sieve

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 530kcal, Fat 28.4g, Carbs 50.2g, Proteins 14.3g



1. Prep veggies

Crush or finely chop **1 garlic clove**. Cut the **spring onion** into 3cm lengths, then thinly slice the green part. Peel the **carrot**, halve lengthwise, then thinly slice. Thinly slice the **capsicum**, discarding the seeds and membrane. Thickly slice the **mushrooms**.



2. Soak noodles

Put the **noodles** in a large bowl, cover with boiling water and stand for 5 mins or until softened. Drain.



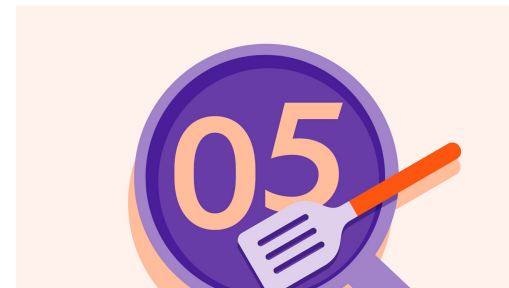
3. Stir-fry veggies

Meanwhile, heat **1 tbs vegetable oil** in a medium deep frypan over medium-high heat. Cook the **mushrooms**, stirring, for 5 mins or until golden. Remove from the pan. Add **2 tsp vegetable oil, garlic, spring onion, carrot and capsicum** to the pan and stir-fry for 3 mins or until just tender. Remove from the pan.



4. Cook omelette

Whisk **2 eggs** and **2 tsp soy sauce** in a bowl. Heat **2 tsp vegetable oil** in the pan over medium-high heat. Add the **egg mixture** and cook for 1-2 mins until the base is set, then loosely roll up and transfer to a board. Cool slightly and thinly slice.



5. Serve up

Heat **2 tsp vegetable oil** in the pan over medium heat. Add **curry powder** and cook for 20 secs or until fragrant. Add **noodles** and toss well to combine. Add **1 tbs soy sauce** and **2 tsp sugar** and stir-fry for 1-2 mins until well coated. Add **vegetables**, season with **pepper** and toss to combine. Divide the **noodles** among bowls and top with the **omelette strips** to serve.



6. Kitchen hack

For a non-vego version, without adding any prep time, throw in some pieces of ready-roasted chicken.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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 Packed in Australia
from at least 80%
Australian ingredients