

# Singapore curry noodles

## SAUCE

2 cloves garlic, minced (2 cloves yield ~1 Tbsp or 6 g)  
2 Tbsp tamari (or soy sauce if not GF)  
1-2 Tbsp coconut sugar (to taste)  
1 large lime, juiced (1 large lime yields ~3 Tbsp or 45 ml)

## NOODLES

6 ounces thin rice noodles (I used these brown rice ones, but vermicelli is great, too)  
2 Tbsp toasted sesame oil (divided)  
1/4 white or yellow onion (thinly sliced)  
3/4 medium red bell pepper (thinly sliced)  
12 whole snow peas  
1 Tbsp tamari (or soy sauce if not GF)  
4 tsp curry powder (divided)

## FOR SERVING\* optional

8 ounces extra-firm tofu (pressed dry and cubed\*)  
Sriracha or chili garlic sauce  
2 stalks green onions (thinly sliced)

## Instructions

See notes if adding tofu!

- Add rice noodles to a large bowl and cover completely with boiling water. Let cook for 5-10 minutes (or according to package instructions), stirring occasionally to prevent sticking. Drain and set aside.
- In the meantime, make the sauce by adding minced garlic, tamari or soy sauce, coconut sugar, and lime juice to a small mixing bowl. Whisk to combine. Then taste and adjust seasonings as needed. You're going for a savory-tart sauce with a bit of sweetness (adjust to taste). Set aside.
- Heat a large skillet over medium-high heat. Once hot, add half of the toasted sesame oil (1 Tbsp as original recipe is written // adjust if altering batch size), onion and red bell pepper. Sauté for 3-4 minutes, stirring frequently, or until onion is soft and translucent.
- Add snow peas, 1 Tbsp tamari or soy sauce, and 2 tsp curry powder, and stir (amounts as original recipe is written // adjust if altering batch size). Sauté for 2-3 minutes, then remove from pan and set aside.
- To the still-hot skillet, add remaining sesame oil (1 Tbsp as original recipe is written // adjust if altering batch size), cooked rice noodles, sauce, and remaining 2 tsp curry powder (amount as original recipe is written // adjust if altering batch size). Sauté for 1 minute, tossing frequently with tongs to disperse sauce and curry powder.
- Add back in the vegetables and toss to coat. Cook for 1-2 minutes more, then remove from heat.
- Serve with desired toppings. This dish benefits greatly from a little hot sauce, such as Sriracha!
- Best when fresh, though leftovers keep for 2-3 days covered in the refrigerator. Reheat in the microwave or in a saucepan over medium heat