

Vegetarian "Singapore"-style noodles is a dish of stir-fried rice vermicelli seasoned with curry powder and vegetables.

Ingredients per serve:

Green and red capsicum 1/4 each

Hard Tofu 1 cube (1/4 slice)

Veg ham 2-3 slices

Cabbage 2-3 leaves

Rice vermicelli 1-2 serves

Turmeric powder 1/2 teaspoon

Curry powder 1/2 teaspoon

Cooking oil 1/2 cup

Water 1 1/2 cups

Sugar and salt to taste

Chilies (optional)

Method:

Step 1. Shredded Green and red capsicum, Tofu, Veg ham and Cabbage

Step 2. soak the dried vermicelli in warm water for 20 minutes

Step 3. Heat up the wok with some oil, then place in the curry powder and turmeric powder, then tofu, veg Ham and shredded vegetables. Stir for 1-2 minutes in high-heat, then set aside

Step 4. Stir fry the soaked vermicelli in the wok, continue to stir in medium heat, water can be added if the vermicelli is a bit dry, lastly stir in all ingredients. Taste before serving.

Tips

1 : vegetarian ingredients can be replaced

2 : All veggies can be replaced, bean-sprouts is good for this recipe

3 : turmeric powder, curry powder and chilies can be adopted to personal taste.

素新洲炒米粉

每份用料：

青、紅椒 1/4 個

乾豆腐 1/4 片

素火腿 2 片

高麗菜葉 3-2 片

米粉 1 片

黃薑粉 半茶匙

加哩粉 半茶匙

油 半杯

水 1 杯半

調味料 - 鹽，糖

辣椒 - 隨意

星洲炒米粉的做法步驟

步驟 1 青，紅椒，乾豆腐，素火腿片和高麗菜葉 切絲

步驟 2 干米粉泡溫水 20 分鐘以上

步驟 3 加熱油鍋後，先把咖喱粉和黃薑粉炒香，依序放入乾豆腐絲炒香，再放青，紅椒絲，素火腿絲，高麗菜絲 猛火炒 1-2 分鐘

步驟 4 加入泡好的米粉，不斷用筷子翻炒，用中火拌勻，加入稍許清水，最後加入糖，鹽，調味即可。

小貼士

1：素料可以更換

2：任何的蔬菜都能更換，芽菜更體味。

3：黃薑粉，加哩粉和辣椒粉 按照自己的口味增加