



Makes: 4 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

Ingredients

- 7 oz (200 g) dried rice vermicelli noodles

Sauce:

- 1 tbsp Shaoxing wine (or dry sherry)
- 1 tbsp light soy sauce (or regular soy sauce)
- 1 tbsp oyster sauce (or soy sauce)
- 1 tbsp curry powder
- 1/2 tsp sesame oil
- 1/2 tsp salt
- 1/2 tsp sugar
- 1/8 tsp white pepper

Stir Fry:

- 2 tbsp peanut oil (or vegetable oil)
- 2 large eggs , beaten
- 4 ounces Chinese char siu pork (or ground pork) (see Chef's Note)
- 2 cloves garlic , minced
- 2 tsp ginger , minced
- 1/2 onion , sliced (or shallot)
- 8 ounces shrimp , peeled and deveined
- 1 carrot , julienned
- 2 anaheim peppers, thinly sliced (or 1 bell pepper)

Instructions

Cook or soak vermicelli noodles in boiling water according to package instructions until al dente. I like to cook the noodles 1 minute less than the package indicates. Once done, drain and set aside.

Combine the sauce ingredients in a small bowl. Stir to mix well.

Heat 1/2 tablespoon oil in a large nonstick skillet and heat over medium-high heat. Add the eggs. Cook and scramble the eggs until just cooked through. Transfer to a plate.

In the same skillet, add the ground pork; cook and break into small pieces. Once cooked through, remove from skillet and set aside. Drain skillet if necessary.

Add 1 tablespoon of oil and the garlic, ginger and onion. Stir and cook for 1 minute. Move everything to one side of the pan.

Pour in the remaining 1/2 tablespoon oil and the shrimp to the other side of the pan. Cook, stirring occasionally, until the shrimp are just cooked through, 2 minutes or so.

Add the carrot. Cook and stir for 1 minute, until the carrot just starts to turn soft.

Add the noodles and sauce mixture. Toss with a pair of tongs until the sauce is mixed evenly.

Return the cooked egg and pork to the pan and add the pepper. Mix everything well, for 1 minute or so. Transfer everything to serving plates and serve hot as a main.

Chef's Note:

If you are using char siu pork instead of ground pork, cut it into small pieces and add to the skillet when you add the shrimp.

Recipe from Omnivore's Cookbook