

Indian-Muslim Fried Noodles Recipe

Ingredients:

150 g dried bee hoon (rice vermicelli)
3 chicken thighs, cut into small pieces
½ teaspoon ground cumin
½ teaspoon ground coriander
¼ teaspoon ground cinnamon
¼ teaspoon ground turmeric
4 cloves garlic, finely chopped
2-3 tablespoons hot chili ketchup
2-3 tablespoons ketchup
1 tablespoon light soy sauce
2 tablespoons sugar, or to taste
1 teaspoon salt, or to taste
4 tablespoons water
5 tablespoons oil
1 large onion, sliced
20 curry leaves
5 white cabbage leaves, finely shredded
3 green chilies, sliced thickly
3 eggs

Method:

Soak rice vermicelli in cold water for 15 minutes or until softened but not soggy. Drain well. Mix chicken with ground spices and garlic and let marinate 15 minutes, six ingredients together and set aside. Heat oil in a wok over medium-high heat. Add onion and fry 2 minutes, then add curry leaves, cabbage, chilies, and chicken and fry for 3 - 4 minutes or until chicken is just cooked through. Add rice vermicelli and stir for 1 minute, then add sauce mixture and fry vigorously for 2 to 3 minutes. Push rice vermicelli to one side, crack eggs into wok and scramble until just set. Stir to mix all well, and serve immediately.

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