

# Singapore Curry Noodles

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-yellow-curry-powder-recipe>

## Ingredients:

- boneless skinless thighs chicken
- rice vermicelli noodles dried
- eggs
- red bell pepper
- yellow onion
- snap peas
- baby corn canned, optional
- garlic cloves
- avocado oil
- neutral oil
- Shaoxing wine or sub with Dry Sherry Wine, optional
- regular soy sauce
- yellow curry powder
- sugar
- hoisin sauce
- regular soy sauce
- corn starch
- 3 boneless skinless chicken thighs sliced thinly
- 227 grams vermicelli rice noodles dried
- 3 eggs beaten
- 1 red bell pepper chopped
- 1 cup yellow onion chopped
- 1 cup snap peas ends trimmed
- 1 cup baby corn canned, optional
- 4 cloves garlic minced
- 2 tablespoons Shaoxing wine or sub with Dry Sherry Wine, optional
- 2 tablespoons avocado oil or sub with any neutral oil
- 2 tablespoons hoisin sauce
- 1 tablespoon regular soy sauce
- 1/2 teaspoon cornstarch
- 1/4 cup regular soy sauce
- 2 teaspoons curry powder yellow kind
- 1 teaspoon white granulated sugar