

# Stir Fried Vermicelli Noodles

Yield: 2 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-vermicelli-noodles-recipe>

## Ingredients:

- 8 cups water
- 8 ounces vermicelli noodles rice sticks
- 3 ounces tofu
- 2 ounces dried shiitake mushrooms
- 20 fresh shiitake mushrooms
- 3 ounces snow peas tips removed.
- 3 ounces red peppers capsicums, sliced
- 1/2 teaspoon salt
- pepper to taste
- 1/2 teaspoon seasoning mushroom
- 1/4 cup cilantro coriander, shredded
- 1/2 teaspoon sesame oil
- 1 tablespoon sweet soy sauce
- 2 tablespoons soy sauce
- 1/2 teaspoon sugar
- 1/4 cup water
- 2 tablespoons oil

## Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 103 grams
3. Cholesterol: 75 milligrams
4. Fat: 18 grams
5. Fiber: 13 grams
6. Protein: 24 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1670 milligrams
9. Sugar: 6 grams

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