

Fried Bee Hoon (Singapore Noodles)

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-chinese-rice-vermicelli-recipe>

Ingredients:

- 4 ounces Thai bird chilies green, seeds removed, sliced
- 2 cups boiling water
- 1/2 cup rice wine vinegar
- 1 teaspoon soy sauce divided
- 1/2 teaspoon sugar
- kosher salt
- 6 tablespoons vegetable oil divided
- 4 shallots medium, peeled and finely sliced, about 1 cup
- 4 cloves garlic sliced thinly
- 3 ounces shitake mushrooms sliced, about 1 cup
- 4 ounces leaves baby bok choy, about 1 1/2 cups
- 8 ounces medium shrimp peeled
- 5 ounces rice vermicelli dried, soaked in cool water for 30 minutes
- 1/8 teaspoon white pepper
- 1 cup bean sprouts

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 100 milligrams
4. Fat: 25 grams
5. Fiber: 3 grams
6. Protein: 20 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 520 milligrams
9. Sugar: 3 grams
10. TransFat: 0.5 grams

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