

Economical Fried Noodles



Makes: ~3 servings

INGREDIENTS

Main Ingredients

**250 gm / 8.8 oz. (dry weight) rice vermicelli (see Notes)

3 – 4 tbsp. olive oil

50 gm / 1.8 oz. shallots (finely diced)

2 garlic cloves (finely minced)

150 gm / 5.3 oz. beansprouts

2 stalks of chives (sliced)

2 tsp. sesame oil

Seasoning – whisk together until well combined

**1½ – 2 cups water (see Notes)

1 tbsp. low sodium tamari / soy sauce

1 tbsp. vegan fish sauce

1 tbsp. dark caramel sauce (see Notes)

1 tsp. raw cane sugar

1 tsp. salt

¼ tsp white pepper

Condiments

red chili pepper (sliced)

sambal / fried chili paste

sriracha

pickled serrano

lime juice (optional)



Stir Frying the Noodles

1. Prepare the rice vermicelli according to the instructions on the package (some soaking maybe required). Set aside.
2. In a large non-stick pan or wok on medium heat, add the oil.
3. Once the oil heats up, add the shallot and garlic. Sauté the aromatics stirring frequently.
4. When the aromatics are fragrant and golden brown, add the prepared seasoning. Stir to combine. Reduce heat to medium low.
5. Add the prepared noodles and toss with seasoning until evenly distributed.
6. Cover the pan/wok with a lid and steam the noodles for ~1 to 2 mins.

Economical Fried Noodles

INGREDIENTS

Main Ingredients

**250 gm / 8.8 oz. (dry weight) rice vermicelli (see Notes)

3 – 4 tbsp. olive oil

25 gm / 0.9 oz. shallots (finely diced)

2 garlic cloves (finely minced)

150 gm / 5.3 oz. beansprouts

2 stalks of chives (sliced)

2 tsp. sesame oil

Seasoning – whisk together until well combined

**1½ – 2 cups water (see Notes)

1 tbsp. low sodium tamari / soy sauce

1 tbsp. vegan fish sauce

**1 tbsp. dark caramel soy sauce (see Notes)

1 tsp. raw cane sugar

1 tsp. salt

¼ tsp white pepper

Condiments

red chili pepper (sliced)

sambal / fried chili paste

sriracha

pickled serrano

lime juice (optional)

Stir Frying the Noodles (cont.)

7. Uncover the pan/wok. If the noodles are too dry, add a little bit more water and toss until well combined.
8. Taste test one more time. Add more salt or pepper if necessary.
9. Add the beansprouts, chives and sesame oil. Toss to combine.
10. Turn off heat and dish up.
11. Serve immediately with any of the listed condiments.

NOTES

- I used rice vermicelli from Erawan. You can use any brand you like but try to source for rice vermicelli meant for stir frying.
- You can also use the same recipe to stir fry thin udon noodles or wheat noodles.
- The amount of water used for this recipe depends on the type of rice vermicelli used. Some brands require more water than others. Start with 1½ cups water and work from there.
- Dark caramel soy sauce is different from dark soy sauce. The former is sweeter and thicker in texture. See url for product example – <https://my.lkk.com/en/products/cooking-caramel>