

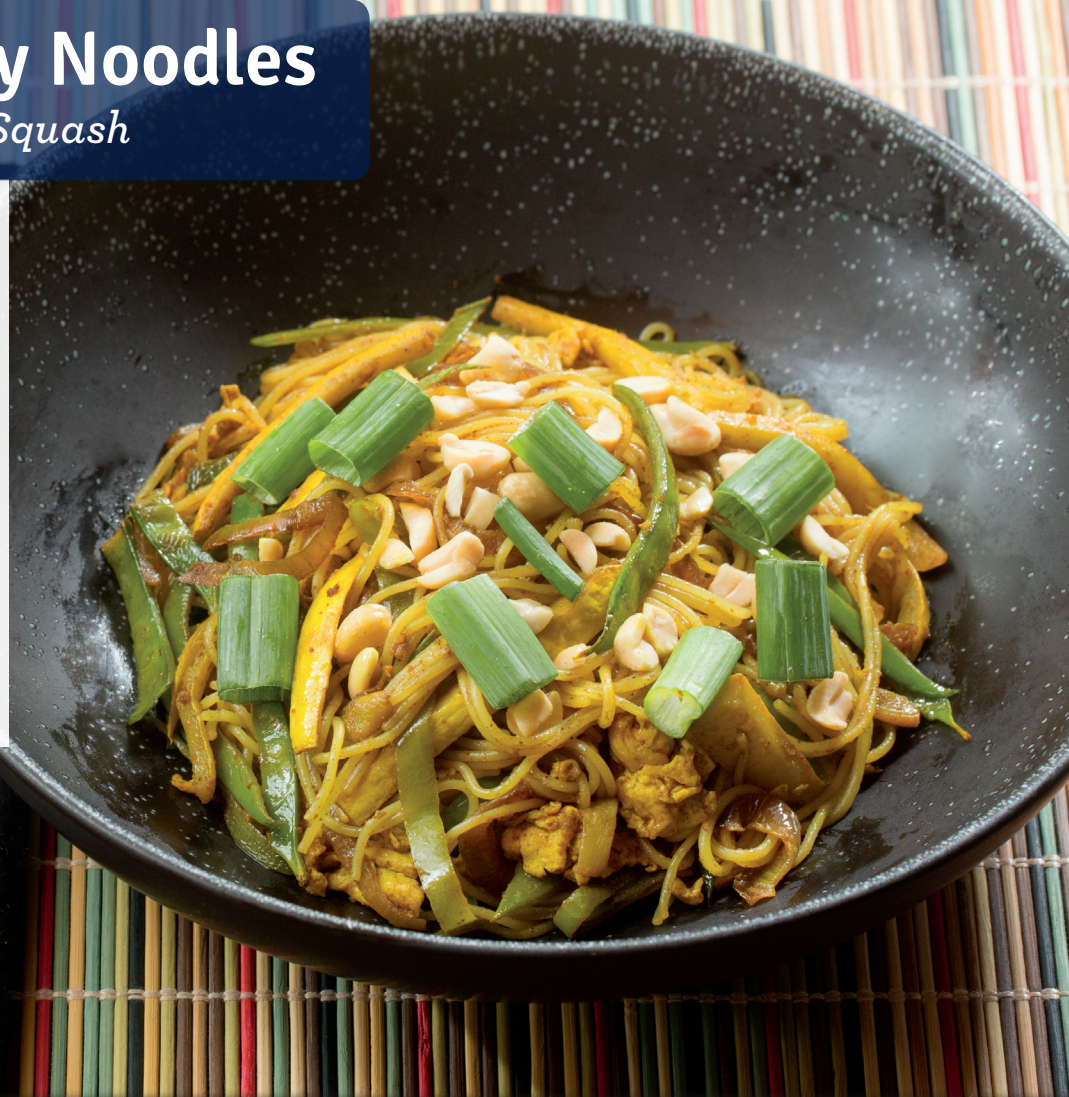
# Singapore Curry Noodles

*with Snow Peas & Yellow Squash*

This classic stir-fry gets its signature flavor from yellow curry powder, which imbues the dish with warm, savory flavor (and tints it a distinctive yellow). Here, we're pairing vermicelli—exceptionally fine rice noodles—with delectable, seasonal vegetables. Slicing the snow peas and yellow squash into thin strips allows them to cook more quickly and blend in seamlessly with the noodles.

## Blue Apron Wine Pairing

Tathata Pinot Grigio, 2015



## Ingredients

2 Farm Eggs  
6 Ounces Vermicelli Rice Noodles  
4 Ounces Snow Peas  
1 Red Onion  
1 Scallion  
1 Yellow Squash

## Knick Knacks

2 Tablespoons Golden Mountain Sauce  
2 Tablespoons Soy Sauce  
1 Tablespoon Sesame Oil  
¼ Cup Peanuts  
1½ Tablespoons Curry Noodle Spice Blend  
(Garam Masala, Yellow Curry Powder, Ground Cinnamon, Ground Nutmeg, Ground Turmeric & Ground Star Anise)

**Makes:** 2 servings | **Calories:** about 705 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 15–25 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/879](https://blueapron.com/recipes/879)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Crack the eggs into a bowl; beat until smooth. Peel, halve and thinly slice the onion. Cut off and discard the root end of the scallion; thinly slice the white bottom on an angle and cut the green top into ½-inch pieces. Snap off and discard the stem ends of the snow peas; pull off and discard the tough string that runs the length of each pod. Thinly slice the snow peas lengthwise. Cut off and discard the ends of the squash; thinly slice into 3-inch-long sticks. Roughly chop the peanuts.

2



## Cook the aromatics:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**, **white bottom of the scallion** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.

3



## Cook the noodles:

While the aromatics cook, add the **noodles** to the pot of boiling water; cook, stirring gently to separate the noodles, 6 to 8 minutes, or until tender. Drain thoroughly and rinse under warm water for 30 seconds to 1 minute to prevent sticking.

4



## Add the snow peas & squash:

While the noodles cook, add the **snow peas** and **squash** to the pan of aromatics; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened and the snow peas are bright green.

5



## Add the eggs:

Using a spoon, move the vegetables to 1 side of the pan. Add the **eggs** to the other side of the pan and cook, frequently stirring the eggs, 1 to 2 minutes, or until just cooked through. Stir the vegetables and eggs to thoroughly combine.

6



## Finish & plate your dish:

Add the **cooked noodles**, **soy sauce**, **sesame oil** and **Golden Mountain sauce** to the pan of vegetables and eggs. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and heated through. Divide the finished noodles between 2 dishes. Garnish with the **peanuts** and **green top of the scallion**. Enjoy!