

# Singapore fried bee hoon (rice noodles) with shrimp and summer vegetables



Singapore street noodles, or fried bee hoon, is a quick and flavorful dish. You often find this dish served for breakfast in Singapore! Rice noodles are soaked in boiling water and tossed with sautéed summer-fresh produce, sweet shrimp, and tossed with a savory sauce. Our sauce includes traditional ingredients such as soy sauce and rice wine, but we've also added curry powder, which technically makes this a Western version of bee hoon. Way better than take-out – and far more flavorful, healthy, and delicious!

## Did you know?

### Curry Powder

is actually a blend of 20 different spices, seeds, and herbs! The most common ingredients in curry powder include cardamom, cinnamon, coriander, cumin, tamarind, and turmeric.

### Rice Noodles

known in Singapore as bee hoon, are long, translucent noodles made from rice flour. When they are fried, they expand and become super crunchy – perfect for traditional recipes like Chinese chicken salad and Thai mee krob (crispy noodles).



## In your kit

- Singapore Curry Mix
- B-Hoon Rice Noodles



Minutes:  
15 prep + 15 cook **quick**



Dairy & Nut-free



4 servings

## Your shopping list



1 lb shrimp



3 scallions



1 medium size onion



3oz green beans



1 red bell pepper



2 eggs

**Basic pantry:** salt, sugar, pepper, olive oil

 youngest chefs

  older chefs

   oldest chefs / adults



## 1. Prep ingredients



- **Onion** - peel and thinly slice.
- **Scallions** - trim ends and cut into 2" slices.
- **Bell pepper** - cut in half, discard the stem and seeds. Cut into 1/4" strips.
- **Green beans** - trim the ends and cut in half.
- **Shrimp** - peel the shell and remove tail.



## 2. Prep rice noodles



- Boil a pot of water over medium-high heat.
- Place **B-Hoon Rice Noodles** in a large heatproof bowl and pour in the boiling water.
- Submerge the noodles in the boiling water for 5 minutes.
- Drain noodles in a colander and rinse with **cold water** (to stop it from cooking).



## 3. Prep omelet



- In a bowl, add 2 **eggs**, 1 tablespoon **water** and a pinch of **salt**. Whisk well.
- In a large non-stick skillet, heat 1 tablespoon **olive oil** over medium-high heat until hot.
- Add **egg mixture** and cook the omelet until the bottom sets and is cooked through, about 2-3 minutes.
- Carefully flip the omelet onto a cutting board and slice into strips.



## 4. Sauté shrimp and vegetables



- In a same skillet, heat 1 tablespoon of **olive oil** over medium-high heat until hot.
- Add **onion**, **green beans**, **bell peppers**, 1/2 teaspoon of **salt**, 1/2 teaspoon of **sugar**, and **pepper** to taste. Sauté for 2-3 minutes.
- Add **shrimp** and cook until the shrimps are pink and cooked evenly, about 3 minutes.
- Add **rice noodles**, **Singapore Curry Mix**, **scallions**, and **omelet strips** to the skillet.
- Toss to combine and cook until heated through.



## 5. Plate your dish



- Transfer the noodles to serving plates.

**Mǎnman chī!**  
(Slowly enjoy in Chinese)