DONVALE STYLE SINGAPOREAN NOODLES

Serves 2 as individual meal or 8 as part of an Asian style banquet.

**Ingredients**:
- 1 big clove garlic (thinly sliced)
- ½ small onion (thinly sliced)
- 500 gr fresh rice vermicelli (if dried, soften by soaking in boiled water)
- 100 gr cabbage (cut into chunks)
- 100 gr carrot (cut into chunky matchsticks)
- 125 gr Frankfurt (thinly sliced)
- 1 egg
- 100 gr green veggies (such as bok choy, broccoli, etc. cut into chunks)
- 6 tablespoons olive oil
- ½ teaspoon curry powder
- ½ tablespoon chicken stock powder
- 1 tablespoon raw sugar
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce
- salt and pepper to taste

**Method**:
- Using a big fry-pan, put in half the oil, when hot cook the egg, set aside.
- Put the the rest of the oil, garlic, carrot and onion, stir until fragrant and the garlic golden brown.
- Add the rest of the ingredients and the egg to the pan.
- Keep stirring until all are mixed well.
- About 5 minutes should allow for an even distribution of the seasoning.
- Served topped with chopped spring onion or coriander leaves.

- Enjoy

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