

Singapore-Style Brown Rice Noodles (4 Serves)



Ingredients

- 1 pack of organic pumpkin & brown rice noodle
- 3 tablespoons soy sauce
- 2 tablespoons olive oil
- 4 organic shiitake mushrooms, stemmed and thinly sliced
- 1 red capsicum, thinly sliced
- 1 green capsicum, thinly sliced
- 4 cups thinly sliced cabbage
- 2 tablespoons curry powder
- 1/2 teaspoons sea salt or to taste

Directions

1. Cook organic pumpkin rice noodles in boiling water for 2 minutes, drain and set aside.
2. Add olive oil, mushrooms, capsicum, stir-fry 1 minute, add cabbage, curry powder, and soy sauce, cook for 2 minutes more or until vegetable softened.
3. Add noodles, toss well with vegetables. Remove from heat and ready to serve.



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