

# SINGAPORE ANGEL HAIR- AT HOME "TAKE OUT"



Serves 8



## INGREDIENTS

- 1 box angel hair pasta
- 1 tbsp curry powder
- 1 tsp turmeric
- 2 tbsp ginger & crushed garlic
- 1 tsp red chili flakes
- 1.5 onion, thinly sliced
- 1.5 red bell pepper, thinly sliced
- 2 medium carrots, julienned
- 2 cups napa cabbage, shredded
- 1 cup sugar snap peas, thinly sliced
- 1/2 lb shrimp, peeled and deveined
- 2 chicken breasts, thinly sliced

Sauce:

- 2 tbsp curry powder
- 2 tbsp soy sauce
- 1/2 tsp sugar
- 4 tbsp rice wine vinegar
- 4-6 tbsp reserved pasta water
- White pepper & salt

## DIRECTIONS

1. Boil angel hair pasta as directed on the box. When done, reserve pasta water and then drain.
2. In a large wok, add oil and cook the eggs. When done take them out and set them aside.
3. Add more oil and then add the shrimp and chicken. Season with salt and pepper. Once done, then take it out of the wok and set aside.
4. Add more oil and then add ALL the veggies. Put a lid on them for about 5-8 mins to help with cooking the cabbage. Once cooked, add the egg and the proteins and mix well.
5. Add seasonings and hoisin sauce, vinegar, and soy sauce. Mix well.
6. Serve with a garnish of green onions!
7. ENJOY!!!

## notes

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