

Recipe

Malaysian Style Spicy Noodles

By

Anand Lila devi dasi



Ingredients

- 350 g fettuccine noodles
- 2 Tbsp oil
- 1½ Tbsp ginger, grated
- ½ Tsp yellow asafetida powder
- 2 hot green chilies, chopped
- 1 crushed dry red chili
- 1 C firm tofu, crumbled
- 3 stalks of bok choy cut into thin strips and the leaves chopped

- 2 C finely sliced cabbage
- 2 tomatoes, chopped
- 1½ C bean sprouts
- 1 Tsp turmeric powder
- ¼ Tsp red chili powder
- 1½ Tsp rasam powder
- 9-10 fresh curry leaves
- 1½ Tsp salt

Preparation

1. Cook the noodles in water according to the directions given in the packet. Drain the noodles and keep aside.
2. Heat the oil in a pan over moderately high heat. Add the ginger, asafetida and chilies. Saute for 1 minute. Add the tofu, cook for 3-4 minutes and then add the stalks of bok choy and cabbage. Stir-fry until the vegetables are tender-crisp. Add the tomatoes and cook until they turn pulpy. Add the bok choy leaves, bean sprouts and the remaining spices. Cook for another 2-3 minutes.
3. Add the curry leaves, salt and combine with the prepared noodles. Serve hot.

Serves

4-6

For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

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Hare Rama Hare Rama Rama Rama Hare Hare**