

Singapore Curry Noodles

Yield / Servings: 20



Ingredients:

AMOY Lo Mein or Chow Mein Noodles (Thawed)	5 lbs
Chicken Breast (skinless, cut into 1/4 inch strips)	1 lb
Shrimp (small to medium)	2 1/2 lbs
Vegetable or Peanut Oil	1 1/4 cup
Minced Ginger	1 cup
Minced Garlic	1/3 cup
Bean Sprouts	2 1/2 lbs
Green Onions - cut into 1-inch sections	5 cups
Bok Choy, chopped	10 cups
Red Bell Peppers, julienned	5
Eggs, lightly scrambled	8
Soy Sauce	5
Curry Powder	1/2 cup + 2 Tbsp
Crushed Red Pepper flakes (5 tsp or to your taste)	1/8 cup

Preparation:

1. Cook the shrimp and chicken in 1/2 cup of vegetable or peanut oil and set aside.
2. Add the remaining 3/4 cup of oil, and heat until hot. Sauté the ginger, garlic, green onions and Red Bell Pepper about 1 minute. Add the noodles, chicken, shrimp, eggs, soy sauce, pepper flakes, bean sprouts and curry powder and toss lightly until completely mixed. Transfer to serving platter.