

Thai Fried Rice Noodles with Curry Paste (Mee Pad Nam Prik Pao)

Ingredients:

About 8 oz dried thin white rice noodles (Sen Mee)
3/4 cup oil
6 tbsp Thai chili paste in oil (Nam Prik Pao)
1 cup gluten, sliced into bite size pieces
2 cups bean sprouts
1 cup green onions, cut 1 inch pieces
3 tbsp vinegar
4 tbsp Thai light soy sauce
4 tbsp sugar
3/4 pot of water for boiling noodles

Directions:

Bring the water to a rapid boil.
Turn off the heat and drop the noodles in and stir.
Noodles should soften quickly (about a minute).
Drain and rinse with cold water.
Coat noodles with 2-3 tbsp of oil to prevent it from sticking together.
Set aside.
Heat oil in a wok over medium heat.
Add chili paste and blend well.
Cook for 1 minute.
Add noodles and gluten and mix quickly until the noodles are coated evenly with chili paste.
Add vinegar, soy sauce, sugar, bean sprouts and green onions.
Stir fry 1-2 mins longer or until heated through.
Serve hot.