

The Golden Noodles: turmeric noodles with vegetables

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Raciones para 1

200 g
Noodles wide rice

1 tablespoon
Turmeric

Oil

50 g
Broccoli

20 g
Celery

40 g
Tofu

1
Egg

Peanuts

Spring onion

15 g
Sugar

20 g
Rice vinegar

20 g
Soy sauce

- 1 For turmeric noodles, put the noodles in a deep pan and sprinkle one tablespoon turmeric. Pour boiling water and let stand about 30 minutes. Then strain the noodles and set aside.
- 2 For the sauce, mix the sugar, vinegar and soy until everything is integrated. Reserve.
- 3 In a large pan, pour oil and saute the broccoli, celery and tofu.
- 4 When the vegetables get lightly browned, add the noodles and the sauce and cook for a couple minutes.
- 5 Finally, add the egg and turn off the heat. Stir it well only with the heat of the pan itself until the egg curdles.
- 6 Add your turmeric noodles, peanuts and scallions over and serve hot.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/fideos-de-curcuma-y-verduras-noodles-dorados/>

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