The Golden Noodles: turmeric noodles with vegetables

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 inte gated 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 the pan itself until the egg curdling
6. Add your turmeric noodles peanuts and scallions over and serve hot

Chef's Notes

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