



Stir Fried Bean Vermicelli Noodles

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Advocating for Community through Culinary Traditions” demo with Chef Janet Yu

This dish is a family tradition often served on birthdays and Chinese New Year.

– Janet Yu

Stir Fried Bean Vermicelli Noodles

Recipe by Janet Yu

Yield: 6 servings

Ingredients

Sauce

- 1 Tbsp oyster sauce
- 1 tsp thin soy sauce
- ½ tsp mushroom soy sauce
- ½ tsp sesame oil
- ¼ tsp white pepper
- 1/8 tsp salt
- ¾ cup water (or chicken broth)

Stir-fry

- 2 small bunches of thin bean vermicelli noodles (approximately 3.5 oz total) soaked in warm water approximately 20 minutes until soft
- 2 eggs (beaten) and fried into a round omelet
- ¼ cup dried shrimp soaked in warm water for 20 minutes
- 2 pieces of Chinese pork sausage (sliced at an angle into ¼ inch pieces)
- 1 cup shredded baby Napa cabbage
- ½ cup chopped green onion
- Optional: one thin (¼ inch) slice of ginger

Directions

Mix sauce ingredients together in a small bowl until incorporated.

Drain the vermicelli noodles and dried shrimp and set aside.

Cut the egg omelet into thin ¼ inch strips.

Add 1 Tbsp cooking oil to a frying pan or wok on medium heat. Optional: Once oil is heated, add ginger and cook until slightly browned, then remove.

Add the drained vermicelli and slowly fry until the noodles become dry moving them around in the pan. They will stick together, but it's ok. Remove and set aside.

Add 1 Tbsp cooking oil to the pan on medium heat.

Add the Chinese sausage and stir fry until the fat of the sausage is translucent. Add the dried shrimp and stir fry together for about 2 minutes.

Add the shredded Napa cabbage and stir fry for two minutes.

Add the vermicelli noodles and the sauce.

Continue to stir fry in the pan -- using chopsticks or pasta spoon to separate the noodles -- until the noodles are separated and soft and the liquid has evaporated.

Add the egg and green onions. Stir well until it is all mixed together.

Plate on a platter and enjoy!!



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