



## Fried Rice Vermicelli / Fried Bee Hoon

NIBBLEDISH CONTRIBUTOR

### Ingredients

- Bee hoon / rice vermicelli / thin rice noodles
- Garlic, finely diced
- Soy sauce
- Oyster sauce
- Sesame oil
- White pepper
- Salt
- Fish sauce (optional)
- Chicken stock
- Shredded chicken
- Vegetables of your choice (carrots, cabbage, bean sprouts, etc)
- Dried mushrooms
- Egg (optional)

### Instructions

I absolutely adore fried beehoon because it is easy to cook, yummy, healthy, cheap, etc etc.. everything good! You can fry it with whatever ingredients you have on hand (just like fried rice..). It keeps. It is awesome. It reminds me of Singapore. ;)

My only problem with it is that it's gone too quickly... I always eat more than I should.. =(

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## Preparation:

1. Reconstitute rice vermicelli according to package instructions (usually soaking in water for 20 mins will do); drain and set aside.
2. Reconstitute dried mushrooms in water, reserving the water for later use. Cut into thin strips.
3. Cut the larger vegetables into thin strips.
4. Beat egg, and fry it to obtain a thin omelette. Cut into thin strips... (again..)
5. Mix soy sauce, oyster sauce, white pepper, salt, fish sauce, reserved mushroom water, and chicken stock to taste.

## Cooking:

1. Heat up a large wok, then heat up small amount of cooking oil.
2. Stir-fry vegetables, mushroom, and garlic till garlic is fragrant.
3. Add and stir-fry the shredded chicken to mix and sear chicken a little.
4. Add rice vermicelli.
5. Add just enough of the stock mixture to have a little sizzling at the bottom of the wok, and mix well with the ingredients until mostly dry.
6. Repeat.
7. Stop adding the stock mixture when it passes taste test. =)
8. Drizzle sesame oil on top, stir to mix well, and turn off the fire.
9. Serve on platter and garnish with egg. =)

\*\* Vegetarian option: Leave out chicken and egg and replace chicken stock with vegetable stock.

\*\* If you are frying a huge quantity of bee hoon, do it in batches to ensure even mix!

\*\* When frying the beehoon and stock mixture.. Take it slow! Add a bit of stock mixture at a time. This is ensure that everything is flavored evenly and so that it has the 'fried'

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taste at the end. Can't be too wet.