



Impossible™ Beef Noodles Singapore Style

by Michelle Hon



Ingredients

2 cups vegetable stock
2 tablespoons oyster sauce
2 tablespoons shaoxing wine
2 tablespoons light soy sauce
2 teaspoons dark soy sauce
1 tablespoon peanut or veg oil
1 yellow onion, minced/diced
2 teaspoons ginger, minced
2 tablespoons cornstarch
1 tablespoon sesame oil
450g of Impossible Beef
½ red bell pepper, thinly sliced
½ yellow bell pepper, thinly sliced
130g baby bok choy
Spring onion for garnishing, thin strips
Mee Pok

- 1** Slice thinly ½ red bell pepper and ½ yellow bell pepper
- 2** Mince 1 yellow onion
- 3** Prepare the sauce - Add and combine the vegetable stock
 - 2 tablespoons oyster sauce
 - 2 tablespoons shaoxing wine
 - 2 tablespoons light soy sauce
 - 2 teaspoons dark soy sauce
 - White pepper powder - based on preference, can skip
- 4** In a pot of boiling water, blanch bok choy and set aside. Add noodles next, cook as per instructions then drain and add to servings bowls
- 5** Next, make a cornstarch slurry with 2 tbsp of cornstarch and ¼ cup of water
- 6** Add cornstarch slurry into the wok. Stir to mix
- 7** Once gravy has thickens, it is ready to be served
- 8** Place beef on noodles with bok choy on the side, and pour gravy over