

Vegetable Pancake

Choose

- 1 lg carrot
- 1 med zucchini (salted 30m)
- 1 lg corn
- 1/2 med beet

Batter

- 3 Tbl flour
- 1 Tbl onion
- 1 beaten egg

- 1 Mix veg with flour and onion
- 2 Add egg and fry in oil

Garlic Noodles

8 oz. (1/2 lb.) angel hair pasta

- 4 cloves minced garlic
- 1/2 bunch green onions
- 4 Tbl butter

Sauce

- 2 tsp soy sauce
- 2 Tbl brown sugar
- 1 tsp sesame oil
- 2 Tbl oyster sauce

- 1 Saute garlic & onions in butter
- 2 Combine sauce
- 3 Combine all. Add 1/4 c water if needed

Dan Dan Noodles

Noodles

- 1 teaspoon oil
- 1/4 ounce green onion, minced
- 1/2 teaspoon garlic, minced
- 1/2 teaspoon chile paste
- 4 ounces ground chicken, cooked
- 1/4 ounce egg noodles, cooked

Liquid Mixture

- cornstarch
- 2 ounces soy sauce
- 1 ounce cooking wine
- 1 teaspoon oyster sauce
- 1 teaspoon sugar
- 7 ounces chicken stock

- 1 Heat wok or large skillet, add 1 tsp. oil and sear the chile paste, garlic and green onion for 5 seconds, using caution to avoid inhaling the direct fumes.
- 2 Add cooked ground chicken, tossing and stirring for 10 seconds. Add all the liquid ingredients and simmer for 20 seconds.

- 3 Add a "slurry," equal parts of cornstarch and water mixed together (a tsp. or two of each) to thicken the sauce. Consistency should be thick enough to stand on top of the noodles.
- 4 Pour sauce over a serving plate of hot cooked noodles. Garnish with bean sprouts and julienned cucumbers.

Spinach Artichoke Pasta

- 2 Tbl butter
- 2 cloves garlic
- 1.5 cups chicken broth
- 1.5 cups milk
- 1/4 tsp salt
- Freshly cracked pepper
- 8oz. linguine
- 1/4 lb. fresh baby spinach
- 15oz. can quartered artichoke hearts
- 1/4 cup grated Parmesan

- 1 Saute garlic in butter
- 2 Add broth, milk, salt, pepper, pasta
- 3 Simmer ~12m (will be runny); remove from heat
- 4 Add spinach a little at a time.
- 5 Add artichokes and half the cheese
- 6 Garnish with rest of cheese

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Noodles

8oz/200g rice stick noodles

Sauce

- 2 Tbl sweet dark soy sauce or kecap manis
- 2 Tbl oyster sauce
- 2 ts soy sauce
- 2 ts white vinegar
- 2 ts sugar
- 2 tbsp water

Stir Fry

- 2 tbsp peanut or vegetable oil
- 2 cloves garlic cloves
- 1 cup chicken thighs (boneless, skinless), sliced into 1/4" slices
- 1 large egg
- 4 cups (packed) Chinese broccoli, leaves separated from stems (cut stems vertically into thin sticks)

Vinaigrette Coleslaw

- 3 Tbl apple cider vinegar
- 3 Tbl veg oil
- 3 Tbl sugar
- 1/4 tsp dry mustard
- 1/4 tsp poppy seeds
- 1/4 tsp pepper
- 1/4 tsp salt
- 4 c cabbage
- 2 shredded carrots

- 1 Whisk dressing ingredients until sugar dissolves
- 2 Stir into vegetables
- 3 Refrigerate 2h before serving