6 ounces uncooked thick rice noodles

2 tablespoons packed brown sugar

3 tablespoons reduced-sodium soy sauce

4 teaspoons rice vinegar

2 teaspoons lime juice

2 teaspoons olive oil

3 medium carrots, shredded

1 medium sweet red pepper, cut into thin strips

4 green onions, chopped

3 garlic cloves, minced

4 large eggs, lightly beaten

2 cups bean sprouts

1/3 cup chopped fresh cilantro

Chopped peanuts, optional

Lime wedges

Directions

Prepare noodles according to package directions. Drain; rinse well and drain again. In a small bowl, mix together brown sugar, soy sauce, vinegar and lime juice.

In a large nonstick skillet, heat oil over medium-high heat; stir-fry carrots and pepper until crisp-tender, 3-4 minutes. Add green onions and garlic; cook and stir 2 minutes. Remove from pan.

Reduce heat to medium. Pour eggs into same pan; cook and stir until no liquid egg remains. Stir in carrot mixture, noodles and sauce mixture; heat through. Add bean sprouts; toss to combine. Top with cilantro and, if desired, peanuts. Serve with lime wedges.