




# Veggie Garlic Noodles



 5 min

 10 min

 4 Servings

## INGREDIENTS

- ☐ Rice Noodles (250 g)
- ☐ Soy Sauce (3 tbsp)
- ☐ Brown Sugar (2 tbsp)
- ☐ Carrots (2)
- ☐ Snap Peas (100 g)
- ☐ Green Onion (4)
- ☐ Garlic (5 cloves)

## PREPARATION

Cut the carrots into matchsticks, slice the green onion and mince the garlic.

## COOKING

- ① Cook the rice noodles according to the instructions.
- ② Heat the vegetable oil in a large skillet over medium heat. Add the garlic and 3 green onions and cook for 2-3 minutes, until fragrant and tender. Add the carrots and snap peas, then stir in the brown sugar and soy sauce.
- ③ Add the noodles and toss for a couple of minutes, until the noodles are well-coated and the vegetables are tender. Season with salt and pepper.
- ④ Serve immediately, garnished with the remaining green onion.

