

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

- Cook the rice noodles according to the instructions.
- 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.
- 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.
- Serve immediately, garnished with the remaining green onion.

