

Sweet and Spicy Noodles

A Thai inspired fast, easy weeknight dinner that can be ready and on the table in just 20 minutes!

Ingredients:

16 oz linguine rice noodles or regular pasta
3 tablespoons soy sauce
3 tablespoons hoisin
4 tablespoons honey
2 teaspoons chili garlic sauce
2 -3 cloves garlic, minced

1/8 - 1/4 teaspoon red pepper flakes to taste
1/4 cup sesame oil (regular, not dark)
2 cups shredded carrots approximately 2 large
1 cup roasted, salted peanuts
1/2 cup fresh cilantro, chopped
2 tablespoons green onion, chopped
Sriracha to taste

Directions:

Bring a large pot of water to a boil and cook noodles until al dente, approximately 6 minutes.

Meanwhile, prep your veggies / garnishes. In a small bowl mix soy sauce, hoisin, honey, chili garlic paste, and red pepper flakes. A couple of minutes before the noodles are done, in a large saute pan, heat sesame oil over medium heat. Add garlic and cook for 30-60 seconds. Be sure it doesn't burn! Add sauce and stir.

When noodles are done, drain and add immediately to pan with sauce and stir until the noodles are well coated.

Top with carrots, peanuts, cilantro, green onion, and Sriracha. Mix and serve!

NOTES:

Add Protein: Add shrimp, tofu, or chicken by cooking them in the sesame oil, first.

Add Vegetables: Add your favorite vegetable by either cooking them in the sesame oil first.

If adding additional vegetables or a protein, double the sauce.

