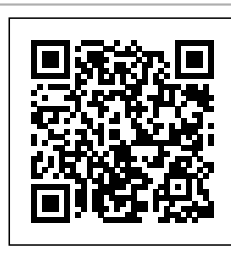


10 Minute Garlic Chili Noodles



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Recipe by: Laura Vitale

Serves 2

Prep Time: 5 minutes

Cook Time: 10 minutes

Ingredients

- 8 oz of Wide Rice Noodles
- 4 Tbsp of Vegetable Oil
- 2 Scallions, white parts and green parts separated, thinly sliced
- 2 Cloves of Garlic, minced or grated
- 1 tsp of Grated Ginger
- 1 Tbsp of Hot Pepper Flakes
- 3/4 tsp of Paprika
- 1/2 tsp of Sugar
- 1 Tbsp of Toasted Sesame Seeds
- 1 Tbsp of Soy Sauce
- 1-2 tsp of Rice Vinegar (depending on how sharp you like it)
- 2 tsp of Toasted Sesame Oil
- Salt

1) Fill a large pot of water, add a generous pinch of salt and bring to a boil, meanwhile, make the spicy oil.

2) In a bowl, add the white parts of the scallions, hot pepper flakes, paprika, sugar, sesame seeds, soy sauce, rice vinegar, garlic, ginger, toasted sesame oil, mix and set aside.

3) In a small saucepan, add the oil, heat it over medium heat until hot and slightly begins to ripple, immediately pour into the bowl with the garlic and chili mixture and set aside while you cook the noodles.

4) When the noodles are ready, drain well, then place it back in the pot, pour over the spicy oil, toss well to mix and serve right away topped with the greens of the reserved scallions.

