garlic chili noodles

cook time:	prep time:	featured product:
15	**5**	**SUPERGREENS!**

these garlic chili noodles is the perfect comfort food, with a kick! the best way to not feel guilty about a large bowl of noodles is to load them with veggies!

ingredients

one pound, lo mein, egg noodles, or asian egg noodles of your choice
1/4 cup **organicgirl? SUPERGREENS!**, roughly chopped
1/4 cup red pepper, thinly sliced

Garnish: 2 scallions, sliced on the bias

sauce ingredients:

3 tbsp tamari soy sauce
3 tbsp sesame oil
2 tbsp Chinese garlic chili paste or gochujang
1-2 garlic cloves minced
2 tbsp rice vinegar

directions

1. cook noodles according to package instructions.
2. quickly sauté pepper and garlic in a very hot pan until they start to brown, 3-5 minutes. add super greens to the pan for the last minute to wilt.
3. while noodles are cooking, whisk together sauce ingredients in a medium bowl
4. toss together the sauce, vegetables and noodles.

Garnish and serve. Enjoy!