



RECIPE | PEPPERS



LOADED VEGGIE NOODLES

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LOADED VEGGIE NOODLES



25 min

10 min | **15 min**
PREP. | COOKING



2



easy

INGREDIENTS

- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 1** Pure Flavor® Green Bell Pepper, sliced
- 8 oz** thin wheat noodles
- 1** onion, sliced
- 1** carrot, sliced
- 1 cup** cabbage, shredded
- 1** small bunch green onions, diced
- ½ cup** beans, chopped
- 4 tbsp** olive oil
- 2 tbsp** vinegar
- 1 tbsp** ginger, minced
- 1 tbsp** garlic, minced
- 1 tbsp** chilli sauce
- 1 tbsp** soya sauce
- 1 tbsp** ketchup
- Salt and pepper to taste

DIRECTIONS

- 1 Boil water and add 1 tbsp of olive oil. Add noodles and cook al-dente. Strain and wash with cold water. Set aside.
- 2 Bring wide pan to medium heat, add 2 tbsp of olive oil, ginger, garlic, and pepper to taste. Cook until golden brown.
- 3 Bring pan to high heat and add noodles. Stir for 3-4 minutes. Add 1 tbsp of vinegar and cook for another minute. Set aside.
- 4 In a small bowl prepare the sauce mixture adding soya sauce, chilli sauce, ketchup and 1 tbsp of vinegar. Mix until combined.
- 5 In a new pan add the remaining oil and once oil is hot add onions. Cook until onions are translucent and then add carrots and beans. Cook for 2 minutes.
- 6 In the same pan add cabbage, bell pepper and mini sweet peppers. Cook for another 2 minutes and add the sauce mixture.
- 7 Add noodles and stir to bring everything together. Topped with green onions.