

RECIPE | PEPPERS

THAI CHICKEN NOODLES



PURE-FLAVOR.COM

THAI CHICKEN NOODLES



25 min

15 min
PREP.

10 min
COOKING



2



easy

INGREDIENTS

For the noodles:

- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 8 oz** wide rice noodles
- 1 large** chicken breast, cut into cubes
- 1** zucchini, thinly sliced
- 1 cup** fresh basil, chopped

- 2** green onions, chopped
- 2** shallots, chopped
- 1** carrot, thinly sliced
- 3** garlic cloves, minced
- 2 tbsp** sesame oil
- ½ teaspoon** fresh ginger, minced

For the sauce:

- ⅓ cup** soy sauce
- 3 tbsp** oyster sauce
- 2 tbsp** water
- 1 tbsp** fish sauce
- 1 tbsp** brown sugar
- 1 tsp** Thai red chili paste, to taste

DIRECTIONS

- 1** Cook noodles according to package instructions.
- 2** Mix sauce ingredients in a small bowl and set aside.
- 3** Heat oil in a wok or large skillet over high heat. Add shallots and carrots, cook for 1 minute. Add chicken, garlic, ginger, pepper, zucchini, and the whites of the chopped green onion and cook for 5 minutes.
- 4** Add noodles to the pan and pour the sauce over the noodles. Toss until combined and coated. Remove from heat and stir in chopped basil.
- 5** Serve immediately. Garnish with remaining green onions and extra chili sauce as desired.

Pro Tip: Substitute chicken with shrimp or tofu. Thai red chili paste can be substituted with Sriracha or crushed red pepper flakes.