



## RECIPE | PEPPERS

# 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.