

# Vegetable and Noodle Stir-Fry

16 oz noodles (rice noodles, buckwheat noodles, ramen noodles, etc.)

2 tbsp vegetable or coconut oil

1 large onion, chopped

4 scallions, cut diagonally; white and green parts separated

4 cloves garlic, minced

2 cups shredded green cabbage (coleslaw mix works well)

1 carrot, shredded

1 head broccoli, cut into small florets

½ cup rice vinegar

½ cup low sodium soy sauce

2 tbsp sugar

3 tsp chili paste (sambal oelek) or red pepper flakes

Juice of 1 lime

Chopped cilantro leaves and/or peanuts for topping

## Directions

1. Prepare noodles according to package directions, undercooking slightly.
2. Fry onion, white parts of green onion, and garlic in oil over medium heat until onion is translucent. Add cabbage, carrot, and broccoli and stir fry for 2-3 minutes, or until cabbage starts to wilt.
3. Add vinegar, soy sauce, sugar, and chili paste, along with prepared noodles. Toss to combine until noodles are hot and have absorbed some of the sauce.
4. Add in lime juice just before serving. Serve topped with cilantro and peanuts.