

Peanut Coconut Rice Noodles with Vegetables

This dish goes great with a roast pork or grilled meats, chicken or fish.



Yield: 4 Servings

Time: Total time: 20-30 minutes
(depending on width of noodle used).

INGREDIENTS

- 1/2 box (8 oz) Rice Noodles, any width
 - 4 cups vegetables of your choice, sliced thinly
 - 2 tablespoons oil
 - 1-13.5 oz can Coconut Milk
 - 1 packet Peanut Sauce Mix, both inner envelopes
- *NOTE: Garnish with fresh chopped cilantro, bean sprouts or chopped peanuts.

DIRECTIONS

1. Prepare Rice Noodles according to package for sauté.
2. In a large nonstick skillet or wok, heat oil over medium high heat.
3. Add vegetables and stirfry until vegetables are tender crisp. Drain in a colander.
4. Add Coconut Milk and Peanut Sauce Mix to the skillet. Mix together well. Bring to a boil and simmer for 2 minutes.
5. Add the drained Rice Noodles, stirring constantly. Stirfry until noodles are still firm yet tender.
6. Add the vegetables and toss until well mixed and heated through.
7. Pour into your favorite serving platter and serve.

Pad Thai with Shrimp



Yield: 2-4 Servings

Time: 15 minutes to assemble

12-15 minutes to cook
Total Time: 30 minutes

INGREDIENTS

4 tablespoons vegetable oil, divided
1 egg, beaten
1/2 lb (8 oz) raw shrimp, peeled and deveined*
1/2 box (8 oz) Rice Noodles, any width, soaked for stir-fry
4 scallions, chopped
1/3 cup coarsely chopped peanuts
1 packet Pad Thai Sauce
2 cups bean sprouts
Garnish cilantro and lime wedges
*Chopped chicken or pork may also be used.

DIRECTIONS

1. In wok or large skillet, heat 2 tablespoons vegetable oil.
2. Add egg. Scramble lightly, about 20 seconds.
3. Add shrimp or meat. Stir fry until cooked through.
4. Add remaining vegetable oil. Add drained Rice Noodles. Stir fry 4-7 minutes until firm but tender.
5. Add scallions, peanuts and Pad Thai Sauce. Add bean sprouts and stir fry about 1 minute.
6. Serve hot garnished with cilantro and lime wedges.
7. Soak Noodles according to directions for saute on box.

Ginger Chicken with Honey and Rice Noodles



Yield: 4 Servings

INGREDIENTS

1/2-16 oz box (8 oz) Rice Noodles, any width
2 tablespoons vegetable oil
1 large onion, cut into crescents
1 tablespoon finely minced ginger
3 large cloves garlic, finely minced
1 red bell pepper, julienned
1-10 oz package mushrooms of choice, quartered
1 lb boneless skinless chicken breast, sliced into thin diagonals
1/4 cup soy sauce
1/2 cup honey
2 teaspoons Fish Sauce
1 bunch bunch scallions (green onions) cut into 2" diagonals
2 tablespoons lime juice, freshly squeezed

DIRECTIONS

1. Soak Rice Noodles according to package for sauté;
2. In a large nonstick skillet or wok, heat oil over medium heat.
3. Add onion, ginger, garlic and red bell pepper. Stir-fry for 3 - 4 minutes.
4. Add chicken and mushrooms. Continue to stir-fry until the chicken is no longer pink and almost cooked through.
5. Stir in the soy sauce, honey and Fish Sauce. Cook for 1 minute.
6. Add drained Rice Noodles and scallions, tossing and turning constantly until the Rice Noodles are firm yet tender and all ingredients are well incorporated.
7. Toss with fresh lime juice. Serve immediately.