

## Garlic Fried Noodles



### Ingredients

- 1 package Rice Noodles
- 5 TBL salted butter
- 1 TBL sesame oil
- 1-2 cups green onion (divided in half)
- 16 cloves minced garlic
- 4 TBL Hoisin (or light brown sugar)
- 6 TBL soy sauce

### Utensils

- Large Pot
- Large Sautee Pan
- Wisk
- Colander
- Tongs or Fork



# Recipe Instructions

### Step 1: Noodles

Bring water to a boil and soak for 4 minutes, drain and rinse with cool water, set aside

### Step 2: Start sauce

Melt Butter and oil in a large Sautee pan on medium heat. Add half of your scallions and all of the garlic. Cook until you can just smell the garlic.

### Step 3: Hoisin and Soy

Add hoisin or sugar and whisk. Add Soy and let simmer

### Step 4: Add Noodles

Add Noodles to the sauce and cook for 5-7 minutes. The sauce should be absorbed and the noodles lightly fried.

### Step 5: Garnish

Using Tongs, pull noodles to a plate and garnish with remaining green onions.

### Step 6: Enjoy

Serve Hot and ENJOY!!!



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**Kitchen Safety Tips:** Pour hot water away from you when you drain anything.

**Chefs Note:** add protein like chicken or shrimp