



FARMERS MARKET

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Asian Garlic Noodles

Serves 4

Ingredients

8 ounces spaghetti
12 ounces medium shrimp, peeled and deveined
1 tablespoon olive oil
8 ounces cremini mushrooms, sliced
1 red bell pepper, diced
2 zucchinis, diced
1 carrot, grated
2 tablespoons chopped fresh cilantro leaves

For the Sauce:

1/3 cup reduced sodium soy sauce
3 cloves, garlic, minced
2 tablespoon browns sugar, packed
1 tablespoons sambal oelek (ground fresh chile paste), or more, to taste*
1 tablespoon oyster sauce
1 tablespoon freshly grated ginger
1 teaspoon sesame oil

In a small bowl, whisk together soy sauce, garlic, brown sugar, sambal oelek, oyster sauce, ginger and sesame oil; set aside.

In a large pot of boiling salted water, cook pasta according to package instructions; drain well.

Heat olive oil in a large skillet over medium high heat. Add shrimp and 2 tablespoons soy sauce mixture, and cook, stirring occasionally, until pink, about 2-3 minutes; set aside.

Stir in mushrooms, bell pepper, zucchinis and carrot to the skillet. Cook, stirring frequently, until tender, about 3-4 minutes. Stir in spaghetti, shrimp and remaining soy sauce mixture until well combined, about 2-3 minutes

Serve immediately, garnished with cilantro, if desired.

Cook's Note: This is a great way to clean out the refrigerator and use up those lingering veggies in the fridge. We used shrimp, but you could easily swap in another protein or make it meatless.

*Sriracha can be substituted.

Credit: *damndelicious.net*