



## garlic chili noodles

cook time:  
15

prep time:  
5

featured product:  
**SUPERGREENS!**

these garlic chili noodles is the perfect comfort food, with a kick! the best way to not feel guilty about a large bowl of noodles is to load them with veggies!



## ingredients

one pound, lo mein, egg noodles, or asian egg noodles of your choice  
1/4 cup **organicgirl? SUPERGREENS!**, roughly chopped  
1/4 cup red pepper, thinly sliced

Garnish: 2 scallions, sliced on the bias

sauce ingredients:

3 tbsp tamari soy sauce  
3 tbsp sesame oil  
2 tbsp Chinese garlic chili paste or gochujang  
1-2 garlic cloves minced  
2 tbsp rice vinegar

## directions

1. cook noodles according to package instructions.
2. quickly sauté pepper and garlic in a very hot pan until they start to brown, 3-5 minutes. add super greens to the pan for the last minute to wilt.
3. while noodles are cooking, whisk together sauce ingredients in a medium bowl
4. toss together the sauce, vegetables and noodles.

Garnish and serve. Enjoy!