



Black Rice Noodles with Crabmeat in Wok Sauce



Ingredients: Serves 4

- 1 C. **Classic Wok Sauce*** (Starport 250)
- 1 Pack Black Rice Noodles (8.8 oz. dry pack)
- ½ medium Onions, ½” pieces (3 oz.)
- 1 medium Zucchini, bias cut ¼” thick (4 oz.)
- ½ each Red bell pepper, ½” pieces
- 2 oz. Enoki mushrooms
- 8 oz. Imitation crabmeat or fresh crabmeat
- 2 tsp. Garlic, minced
- 2 tsp. Vegetable oil

* Other delicious Starport Sauces for this recipe are:
Garlic Sesame Sauce (Starport209), **Coconut Curry Sauce** (Gluten Free Starport 123) and **XOX Teriyaki Sauce** (Starport217)

One pack dried Black Rice Noodles when cooked, yields 1.1 pounds. May be substitute with other rice noodles and egg noodles.



Instructions

1. Bring water to a rapid boil in a 4 quart pot. Add black rice noodles, stir occasionally to loosen noodles and boil for 8 minutes. Drain and rinse in cold water. Pour 1 tsp. of oil in noodles and toss to prevent lumping. Set aside.
2. Heat a pan (or wok) on high heat, when hot, add oil, onions, and garlic. Sauté for 30 seconds.
3. Add red bell peppers and zucchini, sauté for 1 minute.
4. Add in **Classic Wok Sauce** then black rice noodles, gently toss and mix.
5. Add imitation crabmeat and Enoki mushrooms, sauté until steaming hot. Remove and serve.