



Vegetarian Brown Rice Noodles with Mushrooms



Ingredients: Family serving

- 1.5 C. **Garlic Sesame Sauce*** (Starport 209)
- 1 pk. Brown Rice Vermicelli (300 gm, 10.6 oz.) dried
- 4 oz. Shiitake or brown mushrooms, sliced
- 1 lb. Napa or green cabbage, sliced 1/5"
- 4 oz. Red bell pepper, sliced strips, sliced
- 2 Tbsp. Corn oil
- 1 oz. Green onions chopped, garnish

* Other delicious Starport vegetarian sauces for this recipes: **Class Wok Sauce** (Starport 250), **XOX Teriyaki** (Starport 217)



Instructions

1. Soak noodles in water until softened, 15-20 minutes. Drain well and set aside.
2. Heat a large skillet or wok and then add oil. Add mushrooms and let sear for 30 seconds before stirring.
3. Add in red bell peppers and cabbage, stir-fry for 1 minute, and then add in the re-hydrated brown rice noodles, gently stir and toss to mix.
4. Add **Garlic Sesame Sauce** stir-fry for 3 minutes until hot. Remove and garnish with green onions and serve.