



## Lemongrass Tamarind Rice Noodles and Vegetables

**Prep: 15 minutes**

**Cook: 10 minutes • Serves: 4**

- 8 ounces medium wide rice noodles
- 1 teaspoon sesame seed oil
- 1 small red pepper, cut into thin wedges
- 1 small red onion, cut into thin wedges
- 1 cup snow peas, cut into julienne strips
- 1 medium carrot, cut into julienne strips
- 2 tablespoons vegetable oil
- 1 clove garlic, minced
- ½ cup Culinary Tours Lemongrass Tamarind Sauce
- ½ cup crushed Culinary Tours Wasabi Peas, optional

1. Place noodles in a large dish and cover with very hot water; let soak 10 minutes or until soft.
2. Drain noodles and toss with sesame seed oil.
3. Heat vegetable oil in large skillet. Add red pepper, red onion, snow peas and carrot; cook, stirring, over medium-high heat until tender.
4. Add garlic and continue cooking 1 minute.
5. Add noodles and Culinary Tours Lemongrass Tamarind Sauce, cook and stir until heated through.
6. Serve sprinkled with crushed Culinary Tours Wasabi Peas, if desired.