

Karaage and Noodle Stir-Fry



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Serves: 4



Prep & Cook Time: 40 minutes

Ingredients

1 tbsp (15 mL) vegetable oil
3 cups (750 mL) broccoli florets
1 red pepper, thinly sliced
4 cups (1 L) shredded cabbage
4 green onions, sliced
8 oz (250 g) lo mein noodles, cooked according to package directions and kept warm
12 oz (340 g) Reuven Fully Cooked Karaage (Product Code 10610), prepare according to package directions and kept warm

Stir-Fry Sauce:

1/4 cup soy sauce
1/4 cup chicken broth
3 tbsp hoisin sauce
2 tbsp rice wine vinegar
2 cloves garlic, minced
2 tsp minced fresh gingerroot
2 tsp sambal oelek

Preparation Instructions

Stir-Fry Sauce: Stir together soy sauce, broth, hoisin sauce, rice wine vinegar, garlic, ginger and sambal oelek; set aside.

In wok or large skillet, heat oil over medium-high heat; stir-fry broccoli and red pepper for about 3 minutes or until vegetables are tender-crisp. Add cabbage, half of the green onions and reserved sauce; cook for 2 minutes. Add noodles and toss to coat; cook for 1 minute or until heated through.

Divide noodle mixture among 4 bowls. Top with hot, prepared Karaage and remaining green onions.

Tip: Use rice noodles, if desired, and garnish with toasted cashews or peanuts.

