



Singapore Noodles

- 1 can (12 ounce) FriChik or Fried Chik'n
- 1 package rice noodles (vermicelli)
- 2 large carrots, sliced diagonally
- ½ head green cabbage, thinly sliced
- 1 onion, thinly sliced
- Sauce:
 - 2/3 cup Bragg Liquid Aminos (can substitute soy sauce)
 - 1/2 cup vegetable broth
 - 1/3 cup Mirin or white grape juice
 - 1-2 tablespoons sugar
 - 1/2 tablespoon sesame oil
 - 1 tablespoon minced garlic
 - 1 tablespoon minced ginger
 - 2 tablespoons cooking oil
 - 2 tablespoons cornstarch
 - ¼ cup cold water

Directions: Drain FriChik and set gravy aside. Cut FriChik into ½ sticks. Cook the rice noodles 2-4 minutes in boiling water. Drain and put noodles in a bowl of cold water to stop the cooking process. Sauce: In a bowl, combine the Bragg Liquid Aminos, broth, Mirin, sugar, and sesame oil. Heat a large skillet with the oil over high heat. Sauté the garlic and ginger about 30 seconds stirring often. Add the liquid mixture and bring to a boil. Reduce the heat and add the reserved gravy. Simmer for 1 minute. Add the cornstarch solution and cook until the sauce is thickened, stirring constantly. Pour into a bowl and set aside. Add a bit more oil to the skillet and stir fry the onions, carrots, and cabbage until tender. Pour the sauce over vegetables to coat. Drain the cooked noodles thoroughly and add to skillet. Using tongs, stir the mixture until the vegetables are distributed evenly.