



## Singapore Style Rice Noodles

Serves 4-6

### Ingredients:

- 3 Tbsp. olive oil
- 1 Tbsp. ginger, grated (or ¼ tsp. Ground ginger)
- 2 cloves garlic, minced
- ½ onion, thinly sliced
- 1 bell pepper, thinly sliced
- 2 cups cabbage, thinly sliced
- 2 cups bok choy, tatsoi, or kale, roughly chopped
- 2 Tbsp. mild curry powder
- ¾ cup vegetable broth
- 2 tsp. soy sauce
- 2 eggs, lightly beaten
- 1 8 oz package of thin rice noodles
- 1-2 scallions, sliced thinly

### Preparation:

1. Soak rice noodles in a large bowl with hot water for about 5-7 minutes or until soft. Drain and set aside.
2. In a small bowl, combine curry powder, broth and soy sauce. Set aside.
3. Heat oil over medium-high heat in a large wok or saute pan. Add garlic, ginger and onion and stir-fry until fragrant, about 1 minute. Add bell pepper, cabbage, and greens. Sauté until vegetables begin to soften, 3 to 4 minutes.
4. Push vegetables aside to create a small area in the middle of the wok or pan. Add eggs and scramble until set. Add rice noodles and stir-fry to combine with vegetables. Add curry powder mixture and stir-fry until liquid has absorbed into noodles. Add more soy sauce, broth or curry powder to taste.
5. Garnish with scallions.



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## **Asian Coleslaw**

Serves 4-6

### **Ingredients:**

- 1 small head cabbage, cored and thinly sliced
- ¼ cup chives, minced
- 1 cup radishes, julienned
- ¼ cup cilantro, coarsely chopped
- 1 jalapeno or serrano pepper, finely chopped (optional)
- ¼ cup rice vinegar
- 2 tsp. brown sugar or honey
- 2 tsp. ginger, grated (or ¼ tsp. Ground ginger)
- 1 tsp. sesame oil
- 2 tsp. olive oil
- ½ tsp. salt, or to taste

### **Preparation:**

1. Whisk together the vinegar, brown sugar or honey, ginger, sesame and olive oils, jalapeno or serrano (optional), and salt.
2. Add remaining ingredients and toss well.
3. Let stand, tossing occasionally, for at least 10 minutes.