

Ginger Vegetable Stir Fry with Rice Noodles

Yields 4 servings

Ingredients:

- 1/4 cup chicken stock
- 2 tablespoons grated fresh ginger
- 1 tablespoon cornstarch
- 1 tablespoon sherry
- 1 tablespoon soy sauce
- Freshly-ground black pepper, to taste
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 4-5 cups vegetables, cut into bite-size pieces
- Rice noodles, for serving
- Sriracha, for serving

Directions:

1. In a medium bowl, whisk together the chicken stock, ginger, cornstarch, sherry, soy sauce and pepper, to taste.
2. Heat olive oil in a large skillet over medium high heat. Add the garlic and saute until fragrant, about 1 minute.
3. Add the onions, if using, and cook, stirring occasionally, until translucent, about 4 minutes.
4. Add the remaining vegetables and cook, stirring occasionally, until tender, about 5 minutes.
5. Stir in the prepared sauce mixture until it begins to thicken, about 1 minute.
6. In a large bowl, combine the vegetables and rice noodles.
7. Serve immediately, drizzled with Sriracha.

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