

PAN FRIED GARLIC NOODLES *with* CAMELIZED SHALLOTS

INGREDIENTS

- 1 lb. fresh lo mein noodles
(can substitute spaghetti noodles)
- 1 tbsp. canola oil
- 3 large shallots, sliced lengthwise
- 2 large cloves garlic, minced
- ¼ cup vegetable broth or water
- 2 tbsp. sweet chili sauce
- 1 tbsp. Asian fish sauce, can substitute soy sauce
- 1 tbsp. soy sauce
- 1-½ tsp. Sriracha (can substitute any hot sauce or omit)
- 1-½ teaspoons toasted sesame oil
- 2 scallions, white and green part, cut diagonally into very thin slices
- ½ bunch cilantro, roughly chopped
- ½ Thai red chile, minced (can substitute any fresh red chile or omit)
- Juice of ½ lime

PREPARATION

Noodles: Place noodles into a 6- to 8-quart pot of boiling unsalted water, stirring to separate for 2 to 3 minutes. Drain and ***rinse under cold water to stop cooking***. Shake colander briskly to drain excess water. Set aside.

Prepare shallots: Heat canola oil in a wok or large sauté pan over moderate heat until hot but not smoking. Add shallots and reduce heat to medium. Sauté, stirring frequently, until golden brown, 8 to 12 minutes. Add the minced garlic and sauté for 1 minute more or until garlic just turns brown. Add the cooked noodles and stir-fry for 1 minute. Add broth, sweet chili sauce, fish sauce, soy sauce and Sriracha to the pan and combine well. Turn off the heat and add sesame oil, scallions, cilantro, chile and the lime juice. Toss to combine and serve.

Serves 10.

Leftovers: In a sauté pan, heat 1 teaspoon canola oil and add ¼ cup vegetable stock. Mix in noodles and heat until warm. Add leftover chicken or other meats or add an egg and cook it until cooked through. Serve immediately.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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