



Ingredients

- 1/2 Pound Sweet Potato Noodles
- 3 Ounces Tinkerbell Peppers
- 2 Carrots
- 2 Stalks Celery
- ½ Pound Baby Bok Choy
- 1/2 Bunch Garlic Chives

Knick Knacks

- 3 Tablespoons Rice Vinegar
- 2 Tablespoons Black Bean Sauce
- 2 Tablespoons Sesame Oil
- 1 Tablespoon Sambal Oelek

Makes: 2 servings

Prep Time: 10 minutes | Cook Time: 15–25 minutes



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel the carrots; thinly slice on an angle. Cut out and discard the stems, ribs and seeds of the peppers; thinly slice into rings. Cut the celery into ¼-inch-thick pieces on an angle. Cut off and discard the root end of the bok choy; thinly slice the stems and roughly chop the leaves. Cut the garlic chives into 1-inch pieces.



Make the sauce:

In a large bowl, whisk together the black bean sauce, vinegar, sesame oil and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.



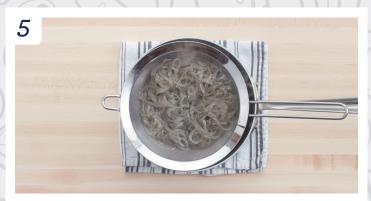
Start the vegetables:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots**, **peppers** and **celery**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



Finish the vegetables:

Add the **bok choy** and **2 tablespoons of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the bok choy leaves have wilted and the water has cooked off. Turn off the heat and stir in **all but a pinch of the garlic chives**. Season with salt and pepper to taste.



Cook & dress the noodles:

While the vegetables cook, add the **noodles** to the pot of boiling water and cook 4 to 5 minutes, or until tender. Drain thoroughly and transfer to the bowl of **sauce**. Gently toss to coat.



Finish the noodles & plate your dish:

Transfer the **cooked vegetables** to the bowl of **dressed noodles**. Toss to thoroughly combine and season with salt and pepper to taste. Divide the finished noodles between 2 dishes. Garnish with the **remaining garlic chives**. Enjoy!