

Roadside Noodles

with Bell Pepper, Tomato & Broccoli Rabe

In many cultures, street food is a way of life. Served from stands and carts, these on-the-go meals are designed to hit the spot in no time. But what inspires us most is their surprising capacity for freshness and lightness. In Southeast Asia especially, “roadside” noodles rely heavily on delicious, regional ingredients like Thai basil, lemongrass and ginger. In this dish, you’ll use these flavors to make a stir-fry that’s as satisfying as it is quick.



Ingredients

- 6 Ounces Broccoli Rabe
- 3 Cloves Garlic
- 1 1-Inch Piece Ginger
- 1 Bunch Thai Basil
- 1 Red Bell Pepper
- 1 Stalk Lemongrass
- 1 Tomato
- 1 Yellow Onion
- ¼ Cup Hoisin Sauce
- 2 Tablespoons Mirin
- 2 Tablespoons Soy Sauce
- 12 Ounces Thick Wonton Noodles

Makes 2 Servings
About 700 Calories Per Serving



Instructions

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut off and discard the stem ends of the broccoli rabe; roughly chop the broccoli rabe. Peel and mince the garlic and ginger. Pick the Thai basil leaves off the stems; discard the stems. Remove the stem, seeds and ribs of the bell pepper; cut the pepper into thin matchsticks. Cut off and discard the ends of the lemongrass stalk. Peel away the fibrous outer layers until you reach the white, pliable core; mince the core. Medium dice the tomato. Peel and thinly slice the onion.

2



Cook the aromatics:

In a large pan, heat 2 teaspoons of oil on medium-high until hot. Add the **garlic**, **ginger** and **lemongrass**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **onion** and **bell pepper**. Cook, stirring occasionally, 1 to 2 minutes, or until softened.

3



Add the broccoli rabe:

Add the **broccoli rabe** and cook, stirring occasionally, 2 to 3 minutes, or until bright green and slightly wilted.

4



Add the tomato & sauces:

Add the **tomato**, **hoisin sauce**, **mirin** and **soy sauce**. Cook, stirring frequently, 30 seconds to 1 minute, or until well combined. Remove from heat and set aside as you continue cooking.

5



Cook the noodles & finish the stir-fry:

Add the **noodles** to the pot of boiling water. Cook 2 to 4 minutes, or until tender and chew; drain thoroughly. Transfer the cooked noodles directly to the pan of vegetables. Heat the pan on medium and cook, stirring occasionally, 30 seconds to 1 minute. Remove from heat. Stir in **half the Thai basil leaves** (roughly chopping the leaves just before adding); season with salt and pepper to taste.

6



Plate your dish:

Divide the noodles and vegetables between 2 dishes. Garnish with the **remaining Thai basil**. Enjoy!