

Vegan Garlic Sesame Noodles

Courtesy of yupitsvegan.com

Ingredients

- 0.5 8 oz. package Explore Cuisine chickpea spaghetti
- 1 tsp vegetable oil
- 0.5 red bell pepper thinly sliced
- 0.5 carrot thinly sliced or cut into matchsticks
- 0.5 head broccoli cut into bite-sized florets
- 1 green onions or scallions thinly sliced (optional, for serving)
- 0.5 tbsp toasted sesame seeds (optional, for serving)

For the sauce:

- 0.13 cup low-sodium soy sauce
- 2 cloves garlic minced
- 1 tbsp coconut sugar (or use brown sugar)
- 0.5 tbsp chili-garlic sauce (or use sriracha, etc.)
- 0.5 tbsp hoisin sauce
- 0.5 tbsp toasted sesame oil

Instructions

1. Boil a large pot of water. Cook the Explore Cuisine chickpea spaghetti according to package directions until cooked through. Drain and rinse with cold water.
2. Whisk together all of the sauce ingredients in a small bowl. Adjust the seasoning to taste if desired.
3. While the pasta cooks, heat the oil in a large skillet or wok over medium-high heat. Add the bell pepper and carrot. Cook, stirring frequently, until starting to become tender, about 3 minutes. Add the broccoli, and cook for another 2 minutes until the broccoli turns bright green.
4. Add the cooked chickpea noodles and sauce mixture, folding gently to combine. Continue to cook for about 3 more minutes, or until the sauce is thickened slightly and heated throughout. Serve hot, garnished with green onion and sesame seeds if desired.