



## HOISIN NOODLES

**5-10 MINUTES**

**MAKES 2-3 SERVINGS**

*These noodles take less than 5 minutes to make and are bursting with flavour, the perfect match with our Micro Asian Blend.*

### INSTRUCTIONS

Bring a pot of salted water to a boil and cook noodles, stirring occasionally. Turn off heat and drain noodles well.

In a small bowl, stir together sesame oil, hoisin, and soy sauce. Toss the mixture with noodles.

Add to plate and garnish with micro greens and chili flakes.

Enjoy!

### INGREDIENTS

250g of Broad or Medium Rice Noodles

¼ Cup of Hoisin Sauce

1 Tbsp of Sesame Oil

2 Tsp Soy Sauce

1 Cup of GoodLeaf Micro Asian Blend

Chili Flakes, if desired



Vertically Farmed. Straight-up Good.™