



Quick ChineseStyle Vermicelli Rice Noodles

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4

Description

These ChineseStyle rice vermicelli noodles make a quick and delicious meal

Ingredients

- - 1 (8 ounce) package dried rice noodles - 2 tablespoons vegetable oil - 1 clove garlic
- minced - 1 tablespoon soy sauce - ½ tablespoon chili sauce - salt and pepper to taste - 1 green onion
- chopped

Instructions

1. Fill a large pot with water and bring to a rolling boil; stir in rice noodles and return to a boil. Cook until al dente
2. 2 to 3 minutes; try not to overcook as they will become mushy. Drain. Heat oil in a large skillet over medium heat. Add garlic and sauté until tender. Stir in noodles; season with soy sauce
3. chili sauce
4. salt
5. and pepper. Sprinkle with chopped green onion.