

## Ginger Hoisin Rice Noodles with Veggies

This healthful meal is perfect with or without the tofu. It's filling, packed with nutrition, is so easy to make, and is perfect for people sensitive to wheat since we use rice noodles.

### INGREDIENTS

#### Sauce:

¼ cup hoisin sauce (in the Asian section of the supermarket)  
2 teaspoons tamari  
3 tablespoons fresh ginger, minced  
2-3 medium-large garlic cloves, minced  
¼ cup seasoned rice vinegar  
2-3 tablespoons toasted sesame oil  
1 teaspoon ground coriander  
1/8-1/4 teaspoon red pepper flakes

#### Noodles and veggies:

½ pound dry rice vermicelli (also called Rice Sticks) or other thin rice noodles  
½ tablespoon olive oil (or sesame)  
enough water to boil noodles  
1 large carrot, julienned  
1-2 large celery stalks, thinly sliced on the diagonal  
1 medium red pepper, thinly sliced  
1 cup green onions, thinly sliced on diagonal  
¼ cup fresh parsley, finely chopped  
1-3 tablespoons water (optional)  
sea salt, to taste  
extra toasted sesame oil (optional)  
lemon wedges (optional)

In a bowl, combine all ingredients for the sauce, stir well, and set aside. Prepare a pot of boiling water, and add noodles when ready.

While waiting for the water to boil, in a skillet over medium heat, heat oil. Add carrots, celery, and green onions, a couple pinches salt, and let cook for a couple of minutes. Add the peppers, and keep tossing.

Reduce heat to medium-low, and add sauce mixture, along with the parsley. Remove from heat if waiting for noodles.

Once noodles are cooked, drain and add them to vegetable mixture. If mixture is a little dry, add the 1-3 tbsp water and/or extra sesame oil. Finish to taste with sea salt, black pepper, a squeeze of lemon juice, and an extra drizzle of sesame oil.

From *The Everyday Vegan* by Dreena Burton