

FUNYUNS® FLAMIN' HOT® Spicy Noodles

Ingredients

- 2 cups FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings
- 8 oz rice stick noodles
- 3 tbsp soy sauce
- 2 tbsp liquid honey
- 2 tbsp ketchup
- 2 tbsp sesame oil
- 2 tbsp sriracha hot sauce
- 2 tbsp rice wine vinegar
- 3 tbsp vegetable oil, divided
- 4 eggs, beaten
- 6 green onions, divided
- 4 cloves garlic, minced
- 1 tbsp minced fresh gingerroot
- 1 cup grated carrots
- 1 cup snow peas
- 4 tsp toasted sesame seeds

How to make it

1. Cook rice noodles according to package directions. Do not overcook; keep in cold water until ready to use, then drain.
2. In small bowl, whisk together soy sauce, honey, ketchup, sesame oil, sriracha and vinegar.
3. In large nonstick skillet set over medium heat, heat 1 tbsp vegetable oil. Pour eggs into skillet and cook, stirring occasionally, until soft curds form. Transfer to a plate.
4. Wipe skillet clean with paper towel, or use a large wok. Pour in remaining 2 tbsp vegetable oil and set over high heat. Add half the green onions, garlic and ginger; cook, stirring



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

Made with



FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings

frequently, for 30 to 60 seconds or until fragrant. Add carrots and snow peas and cook, stirring occasionally, for 2 to 3 minutes.

5. Add drained noodles and cook, stirring occasionally, for 1 to 2 minutes or until heated through. Add soy sauce mixture and bring to a boil. Stir in FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings and scrambled eggs. Cook, stirring occasionally, for 1 to 2 minutes or until sauce coats noodles well and flavors are married.
6. Garnish with remaining green onions and sesame seeds.