

# Spicy Mango Curry Noodles



**PREP TIME : 20 MIN**

**COOK TIME : 10 MIN**

**SERVES : 5**

## ***Ingredients :***

- ***1/2 package (1 lb/454 g) rice noodles***
- ***3/4 cup (175 mL) VH® Mango Chicken***
- ***1 tbsp (15 mL) VH® Reduced Sodium Soya Sauce***
- ***2 tsp (10 mL) hot chile sauce***
- ***1/4 cup (60 mL) vegetable broth or water***
- ***1 tbsp (15 mL) olive oil***
- ***1 cup (250 mL) thinly sliced red pepper***
- ***3/4 cup (175 mL) sliced green onion***
- ***5 tbsp (75 mL) toasted cashews***

## ***Directions :***

- 1. Mix VH® Mango Chicken Sauce, hot chili sauce, VH® Lite Soya Sauce, and broth or water in a small bowl. Set aside.***
- 2. Cook rice noodles in boiling water (see package directions) until done. Drain and reserve noodles. In a large skillet set over medium heat, add olive oil and red peppers.***
- 3. Stir-fry until slightly soft, about 5 minutes. Add sauce and cooked pasta to pan. Stir until well combined.***
- 4. Garnish with green onions and cashews.***



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***Tips:***

***Can't find rice noodles? Try linguini instead!***

***Try adding cooked chicken or shrimps for added protein.***

***Our Indian twist on traditional Pad Thai.***