

## asian garlic noodles

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*These noodles are incredible. Their salty-sweet flavor blends beautifully with the ginger and sesame notes. I make double the amount of sauce just to coat the noodles with more deliciousness!*

### for the noodles

- 8 ounces spaghetti
- 12 ounces medium shrimp, peeled and deveined
- 1 tablespoon olive oil
- 8 ounces shiitake mushrooms, rough chopped
- 1 red bell pepper, diced
- 2 zucchinis, diced or 2 cups frozen cut green beans
- 1 carrot, grated
- 2 Tbs thinly sliced scallions (both white and green parts)
- 2 tablespoons chopped fresh cilantro leaves (optional)

### for the sauce

- 1/3 cup reduced sodium soy sauce
- 3 cloves, garlic, minced (I used 4)
- 2 tablespoon brown sugar, packed
- 1 tablespoons sambal oelek (ground fresh chile paste), or more, to taste\*
- 1 tablespoon oyster sauce
- 1 tablespoon freshly grated ginger

- 1 teaspoon sesame oil

**directions**

1. In a small bowl, whisk together soy sauce, garlic, brown sugar, sambal oelek, oyster sauce, ginger, and sesame oil; set aside.
2. In a large pot of boiling salted water, cook pasta according to package instructions; drain well and keep warm..
3. Heat olive oil in a large skillet over medium high heat. Add shrimp and 2 tablespoons soy sauce mixture, and cook, stirring occasionally, until pink, about 2-3 minutes; set aside.
4. Stir in mushrooms, bell pepper, zucchinis or green beans, and carrot to the skillet. Cook, stirring frequently, until tender-crisp, about 3-4 minutes. Stir in spaghetti, shrimp and remaining soy sauce mixture until well combined, about 2-3 minutes.
5. Serve immediately, garnished with scallions and cilantro, if desired.

**notes**

*\*Sriracha can be substituted.*