



## New Years Eve Noodles with Alpenrose and Umi Noodles

### What You'll Need

- 1 package (10.5 ounces) Umi Organic Noodles with Miso-Sesame Sauce OR 1 package (1 pound) Umi Organic Yakisoba Noodles
- 7 to 8 cups (1 small or 1/2 large) red or green cabbage, thinly sliced OR 2 bunches fresh arugula, washed, stems chopped, leaves torn
- 3 slices bacon, diced (optional)
- 3 tablespoons oil, divided
- 1/2 teaspoon salt
- 2 teaspoons grated ginger
- 1/4 to 1/2 teaspoon hot pepper flakes (to taste)
- 1 to 2 tablespoons soy sauce
- 2 scallions, trimmed and thinly sliced
- 1/3 cup cilantro, stems minced and leaves chopped
- Optional: Wedges of lime

### How to Prepare

In a large skillet over high heat, heat 1 tablespoon oil. Add half the cabbage and half the salt and cook stirring frequently for about 5 minutes, until just tender. Remove from the pan and repeat with another tablespoon of oil and the remainder of the cabbage and salt.

When the second batch of cabbage is tender move it to one side of the pan, add the bacon, and cook for a minute or two, then add the ginger, hot pepper flakes, half the scallions and the cilantro stems. Sauté for a minute and then add the reserved cabbage back to the pan and mix well. Cook over high heat for a minute to marry flavors and heat everything well.

If making the alternative version, in a large skillet over high heat, heat 1 tablespoon oil. Add the bacon, and cook for a minute or two, then add the ginger, hot pepper flakes, the arugula stems, half the scallions, and the cilantro stems. Cook over high heat for a minute to marry flavors and heat everything well.

If using Umi Noodles with Miso Sesame Sauce:

Bring a large pot of water to a rapid boil. Tease apart the noodles. Drop the noodles into the boiling water. Start a timer for 2 minutes. Stir occasionally to loosen the noodles. When the timer rings, drain the noodles in the colander and rinse under cold running water briefly. Shake out the water thoroughly. Scoot the cabbage mixture to the side of the pan again and add the cooked noodles or add the arugula and noodles at the same time. Stir and fry, slowly mixing in the cabbage. Add the miso sesame sauce, 1 tablespoon soy sauce (optional), remaining scallions and cilantro. Stir well and serve with wedges of lime for people to add as they like.

If using Umi Yakisoba noodles:

Scoot the cabbage mixture to the side of the pan again and add the yakisoba noodles or add the arugula and noodles in at the same time.

Stir and fry, slowly mixing in the cabbage, and cook until the noodles are hot and crispy in spots. Add the soy sauce, remaining scallions and cilantro. Stir well and serve with wedges of lime for people to add as they like.