



Asian Recipe

Black Rice Noodles with Crab Meat in Wok sauce



Ingredients: Family Serving

- 1 C. **Classic Wok Sauce** (Starport 250)
- 1 Pack Black Rice Noodles* (8.8 oz)
- ½ medium Onions, ½" pieces (3 oz.)
- 1 medium Zucchini, bias cut ¼" thick (4 oz.)
- ½ each Red bell pepper, ½" pieces
- 2 oz. Enoki mushrooms
- 8 oz. Imitation crab-meat or fresh crab-meat
- 2 tsp. Garlic Ginger Infusion ([See Recipe](#)).
- 2 tsp. Corn oil

*One pack dried Black Rice Noodles when cooked, yields 1.1 pounds. [Contact us](#) for more info.



Instructions:

1. Bring water to a rapid boil in a 4 quart pot. Add black rice noodles, stir occasionally to loosen noodles and boil for 8 minutes. Drain and rinse in cold water. Pour 1 tsp. of oil in noodles and toss to prevent clumping. Set aside.
2. Heat a pan (or wok) on high heat, when hot, add oil, onions, and garlic ginger infusion. Sauté for 30 seconds.
3. Add red bell peppers and zucchini, sauté for 1 minute.
4. Add in **Classic Wok Sauce** then black rice noodles, gently toss and mix.
5. Add imitation crab-meat and Enoki mushrooms, sauté until steaming hot. Remove and serve.