

UNION KITCHEN



Fun-Fun Noodles

8oz Dried Vermicelli Noodles

1/4 C Yu Choy (Chopped and
Blanched)

1/4 C Shaved Carrots

1/4 C Shaved Red Cabbage

1/4 C Bean Sprouts

1/4 C Char Onion (cut)

2 Tsp Sliced Scallion

Mint Leaves

Thai Basil

Cilantro

Directions: Start a pot of water and when it comes to a boil put the noodles in and let it cook for 6-7mins. Let it cook down until soft and strain.

Put the noodles bowl together: On the bottom of the bowl place the Spicy Chicken sauce and that layer the noodles on top. Neatly place veggies on top of the noodles.

Chef Yia Vang

www.unionkitchenmn.com