



# VEGETARIAN SPICY NOODLES

## INGREDIENTS

4 Plant-Based Chicken Patties  
2 T olive oil  
1 lb. linguine pasta  
2 T vegetable oil  
1/3 cup toasted sesame oil  
1/4 t red pepper flakes  
1 T chili paste  
1 small red bell pepper, chopped  
1/2 cup grated carrots  
7 T soy sauce  
7 T honey  
3 green onions, chopped  
1/4 cup crushed peanuts

**TIME:** 20 mins (Prep Time 5 mins / Cook Time 15 mins) **SERVES:** 4 **TYPE:** Vegetarian

## INSTRUCTIONS

- 1 Heat olive oil in skillet. Add chicken patties and cook 4 minutes each side. Cut into bite-size pieces.
- 2 Boil pasta per package, rinse and set aside.
- 3 Heat vegetable and sesame oils in wok or large skillet, add red pepper flakes and chili paste. Stir to mix well.
- 4 Add red bell pepper and carrots. Sauté 3 minutes. Whisk in soy sauce and honey until warmed through.
- 5 Add the cooked pasta and chicken. Top with green onions and crushed peanuts.

QUICK TIP



Like it extra spicy? Increase red pepper flakes up to 1 1/2 t

**Before**  
the butcher™