



Asian Noodle Bowl

An Asian delight featuring Dakota Growers® Thin Spaghetti plus pulled chicken, ginger, miso, sriracha and finely shredded vegetables—allowing you to tap into the still-hot bowl craze.

YIELD: 4 PORTIONS
PORTION SIZE: 8-10 OUNCES

Ingredients	Imperial	Weight
Dakota Growers Thin Spaghetti 6738793322	½ lb	226g
Vegetable Stock	1 qt	907g
White Miso Paste	1 Tbsp	18g
Fresh Ginger, grated	1 ½ tsp	7g
Sriracha Sauce	1 tsp	5g
Soy Sauce	¾ tsp	4g
Toasted Sesame Oil	½ tsp	2g
Chicken Thigh, cooked & pulled	1 c	168g
Green Cabbage, finely shredded	1 c	50g
Carrots, finely shredded	½ c	25g
Cherry Tomatoes, quartered	¼ c	92g
Green Onions, sliced	2 Tbsp	4g

Method of Preparation:

1. Cook Dakota Growers Thin Spaghetti per manufacturer’s instructions. Reserve.
2. Meanwhile, in a medium saucepan, combine the vegetable stock, miso, ginger, sriracha, soy sauce and sesame oil. Bring to a simmer over medium-high heat.
3. Add the cooked Dakota Growers Thin Spaghetti, pulled chicken, cabbage, and carrots. Simmer for 4 minutes or until hot. Garnish with cherry tomatoes and green onions. Serve.

