



VEGETABLE NOODLE STIR-FRY WITH VEGAN FILLET PIECES

INGREDIENTS

1 pack Garden Gourmet fillet pieces
2 carrots
2 peppers (red and yellow)
4 spring onions or 2 thin leeks
1 red onion
150g rice noodles
3tbsp oil
2 tablespoons soy sauce (or asian stir-fry sauce)

CULINARY TIP

For extra spice

Add some grated fresh ginger and/or a spoonful of sambal.



2 SERVINGS



20 MIN



EASY

Indulge in tender vegan fillet pieces, stir-fried veggies, and flavorful rice noodles. A flavor powerhouse that tantalizes your taste buds.

PREPARATION

1. Prep the veggies!

Peel and dice the onion. Peel and slice the carrots and cut the pepper into strips and the spring onion into pieces.

2. Stir-fry the vegan fillet pieces & veggies

Heat the oil in a large stir-fry pan and brown the fillet pieces for a few minutes.

While frying, add a dash of the sauce and scoop the pieces out of the pan.

Stir-fry the vegetables for a few minutes until crisp, add the sauce and spoon in the pieces.

3. Serve your noodles and enjoy!

Spoon the stir-fry on top of the rice noodles.

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