

KICKIN' GINGER SCALLION NOODLES

Easy Recipe

This ginger scallion noodle recipe packs a flavourful punch! It is a perfect side dish for your favourite protein and some vegetables.

PREP TIME:

20 minutes

COOKING TIME:

10 minutes

AMOUNT RECIPE MAKES:

4 servings

SKILLS USED:

Measuring, mixing/stirring, cutting, peeling, cooking pasta using the stove

[Adapted from Canada's Food Guide](#)

Nutrition Nuggets: Ginger is known for its pungent and spicy flavour. Not only is it delicious, but it is good for our health! Many cultures use ginger in traditional medicine.

Leftover Love: Don't throw away the green onion roots! Leave about 1 - 2 inches of the white part of the green onion with the roots when preparing the recipe and then place them (root-side down) in a small cup or a glass. Fill the cup with enough water to cover the roots but not submerge the white part completely. Place them in a sunny spot, change the water every few days, and watch your green onions re-grow!

Food for Thought: Try using a spoon to peel the ginger!

EQUIPMENT:

- Large bowl
- Knife
- Cutting board
- Measuring cups and spoons
- Spoon for mixing/stirring
- Spoon or vegetable peeler for peeling ginger
- Stove
- Medium pot
- Colander

INGREDIENTS:

- 2 cups green onions, roots trimmed, thinly sliced (about 2 bunches)
- 1/2 cup fresh ginger, peeled and minced
- 1 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1 teaspoon rice vinegar
- 1 package (454 g) uncooked brown rice noodles

DIRECTIONS:

1. In a large bowl, combine scallions, ginger, oil, soy sauce, and vinegar. Rest at room temperature for 20 minutes, stirring occasionally.
2. While the sauce rests, cook noodles in boiling water according to package directions or until tender. Drain noodles and place in a large bowl.
3. Pour half the sauce over noodles and toss gently to coat well.
4. Serve noodles and top with remaining sauce as desired.