



Korean Vegetarian Jap-cha Noodles



Ingredients: Foodservice Serving

- 17 oz. Dried sweet potato starch noodles*
- 10 oz. Onions, sliced
- 8 oz. Red bell peppers, sliced
- 8 oz. Carrots, julienned
- 3 oz. Green onions, chopped (for garnish)
- 1 oz. Toasted sesame seeds
- 2 C. **Korean Noodle Sauce** (see below)
 - **Garlic Sesame Sauce** (Starport 209)
 - **Spicy Red Hunan Sauce** (Gluten Free Starport 212)
- 1/4 C. Roasted sesame seed oil
- 1 Tbsp. Vegetable oil

Korean Noodle Sauce:

Mix 4 C. **Garlic Sesame Sauce** (Starport 209), 4 C. **Spicy Red Hunan Sauce** (Starport 212) and 2 C. sugar in a pot and slowly heat to 190°F, store in covered container when cool.

*Sweet potato starch noodles by Jayone packed in 500 gm (17.64 oz.) – yields 58 oz. when cooked. Also available in 1 kg (2.2 lb.) pack.

Instructions

1. In a large pot, heat water to a rapid boil, add noodles, stir frequently, boil for 7 minutes. Rinse with cold water and drain (noodles will turn gummy when overcooked).
2. Mix noodles and ¼ C. of roasted sesame oil in a hotel pan, toss and mix well. Use kitchen shears to cut and shorten the noodles.
3. Add 1 ½ C. **Korean Noodle Sauce** and roasted sesame seeds to noodles, mix and toss well. Set aside.
4. Heat pan on high heat, add oil, then onions, carrots, red bell peppers and sauté for 1 minute until hot and crispy. Mix into cooked noodles.
5. Garnish with green onions.
6. Noodles may be served hot or cold. This is a side dish served in Korean restaurants.



Cooked Noodles



Dried Noodles