



Coconut Curry Rice Noodles with Meatballs



Ingredients: Servings 7

- 2 C. **Coconut Curry Sauce** (Starport 123 Gluten-Free)
- 2 lbs. Rice noodles, re-hydrated (wet weight)
- 1 lb. Meatballs, all beef, cooked frozen (.5oz each)
- 2 each Tomatoes, diced ¼“, seeded.
- 2 each Green apples, cored, diced ¼”
- 1 bunch Sweet basil, sliced
- ¼ lb. Parmesan cheese, grated
- ¼ C. Corn oil
- ¼ C. Parsley, minced for garnish

* Other delicious spicy sauces: **Spicy Red Hunan Sauce** (Starport 212 Gluten-Free), **Spicy Szechuan Sauce** (Starport 422)



Instructions

1. Soak dried rice noodles in tepid water for 30 minutes or longer. Drain and place noodles in a pouch or covered container and refrigerate if not used immediately. Soaked noodles may be stored in the refrigerator for 2-3 days.
2. Dice tomatoes and apples, chop sweet basil, mince parsley, and set aside.
3. Brown the meatballs in a skillet or in the oven according to the manufacturer's instructions and set aside. Drain or wipe off the grease.
4. Heat wok or skillet on high; add ¼ C. oil, then meatballs and rehydrated noodles, sauté about 30 seconds, then add in 2 C. **Coconut Curry Sauce**, stir, and toss noodles about 4-5 minutes until softened and steaming hot.
5. Add in diced apple tomato and chopped sweet basil. Mix well and remove.
6. Garnish with Parmesan cheese and parsley.