

Drunken Noodles

When you see Meera Sodha's name attached to any vegan recipe, you can be assured it is fresh, flavorful and interesting. I was especially interested to discover how the bitterness of the radicchio and tartness of the tamarind paste tasted in the end product. I can assure, you it was delightful. Meera's version included tofu, and since I avoid tofu, I have replaced it with portobello mushrooms in my version.

Ingredients

- 400 g wide, flat rice noodles (purchase the widest you can find)
- 12 Tbsp coconut aminos or tamari sauce
- 2 Tbsp tamarind paste
- 2 Tbsp maple syrup
- 4 large portobello mushrooms, cleaned and cut into 2 cm cubes
- 3 Tbsp corn starch or arrowroot
- Rapeseed oil
- 4 garlic cloves or 2 small shallots, peeled and finely sliced
- 3 bird's eye chilies, finely sliced (reduce if you prefer less spice)
- 500g or 1 lb. tenderstem broccoli (baby broccoli or broccolini), stalks cut into 1 cm pieces at an angle, tops left whole
- 1 large head radicchio, core removed, cut into thin strips
- 1 bunch Thai basil leaves (around 20 g)
- 2 limes, cut into quarters

Directions

1. Prepare noodles according to package directions, rinse and cover with cold water, separating them and set aside

2. Mix the coconut aminos, tamarind and maple syrup in a small bowl then set aside.
3. In a shallow bowl, toss the mushroom cubes in corn starch until coated.
4. Add oil to a large frying pan, fitted with a lid and heat over a medium cooktop setting.
5. When the oil is hot, add the mushroom pieces, turning them regularly, for a couple of minutes, until crisp and golden all over. Use tongs to transfer to a plate lined with kitchen paper.
6. Drain the noodles well in a colander.
7. While noodles drain, saute the garlic/shallots and chilli for a minute in the large frying pan, then add the chopped broccoli.
8. After a few minutes, add the radicchio, cover and cook for a few minutes more.
9. Uncover, add the mushroom pieces, noodles, sauce, and basil leaves, mixing well and cooking for a few minutes until all items are warmed. Be careful not to break up the noodles.
10. Serve with lime wedges on the side.

Enjoy!

Adapted from Meera Sodha