

Pop Noodles With Chinese Pickled Mustard Greens And Sweet Potato In Sugo Alla



Vegetarian Cooking: Pop-Noodles with Chinese Pickled Mustard Greens and Sweet Potato in Sugo alla Olives (Vegetarian Cooking - Vegetables and Fruits Book 311)

by Alison Walsh

★★★★☆ 4.4 out of 5

Language : English

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Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 7 pages



Pop Noodles With Chinese Pickled Mustard Greens And Sweet Potato In Sugo Alla is a delicious and easy-to-make dish that is perfect for a quick and tasty meal. The noodles are cooked in a flavorful sugo alla, which is made with tomatoes, onions, garlic, and herbs. The pickled mustard greens and sweet potato add a bit of sweetness and crunch to the dish. This dish is sure to please everyone at the table!

Ingredients

- 1 package (3 ounces) pop noodles
- 1 tablespoon olive oil
- 1/2 onion, chopped

- 2 cloves garlic, minced
- 1 (15 ounce) can diced tomatoes
- 1/2 cup chicken broth
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh oregano
- 1/4 cup chopped pickled mustard greens
- 1/2 cup cooked sweet potato, cubed
- Salt and pepper to taste

Instructions

1. Cook pop noodles according to package directions.
2. Heat olive oil in a large skillet over medium heat. Add onion and cook until softened, about 5 minutes.
3. Add garlic and cook for 1 minute more.
4. Stir in diced tomatoes, chicken broth, basil, oregano, pickled mustard greens, and sweet potato.
5. Bring to a simmer and cook for 15 minutes, or until sauce has thickened.
6. Add cooked pop noodles to the skillet and stir to combine.
7. Season with salt and pepper to taste.
8. Serve immediately.

Tips

- For a vegetarian version of this dish, use vegetable broth instead of chicken broth.
- If you don't have pickled mustard greens, you can substitute chopped fresh mustard greens.
- This dish is also delicious served with a side of crusty bread.

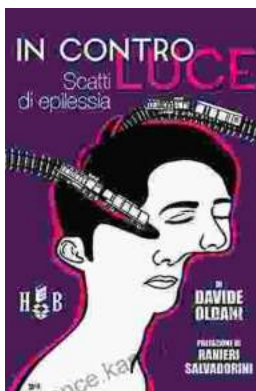


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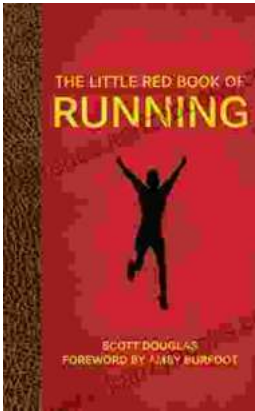
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