

# Quick Chinese-Style Vermicelli

Servings : 4

Amount	Measure	Ingredient - Preparation Method
8	ounces	dried rice noodles
2	tablespoons	vegetable oil
1	clove	garlic - minced
1	tablespoon	soy sauce
1/2	tablespoon	chili sauce
		salt and pepper
1		green onion - chopped

Bring a large pot of water to a boil. Cook noodles for 4-5 minutes or until al dente. Drain.

Heat oil in a large skillet over medium heat. Saute garlic until tender. Stir in noodles and season with soy sauce, chili sauce, salt and pepper. Sprinkle top with green onions.