

Spicy Shirataki Noodles with Chinese Greens

- 1 large bunch [red spinach](#), thick stems removed, chopped
- 1/2 big bag [pea shoots](#), roughly chopped
- 8 oz each fresh shiitake, oyster mushrooms, shiitake, stemmed and sliced
- 1 T ginger, julienned
- 2 cloves garlic, minced
- 2 T hoisin
- 1 T and 1 t [Hot and Spicy sauce](#)
- 1/4 c water or stock
- 1 T tamari
- 1 t sesame oil
- 1 small bunch scallions, sliced
- 1 1/2 T coconut oil and 1/2 T olive oil
- 2 packages (8 oz each) [Shirataki noodles](#)

In a large pan heat the coconut oil, then cook mushrooms for 2 minutes over high heat. Add the garlic and ginger, stir for 30 seconds. Add the spinach, snow pea shoots, 2 tablespoons of water and tamari. Cook, stirring until greens are wilted.

In a small bowl, combine hoisin, [Hot and Spicy sauce](#) and a 1/4 cup of water, then toss on wilted vegetables along with sesame oil.

Drain, then parboil the Shirataki noodles for 2-3 minutes. Combine the noodles and the vegetable, garnish with scallion and serve with a side dish of [spicy roasted eggplant](#). Serves 4.

Jittery Cook