

## Pumpkin Rice Noodles



### Ingredients:

28 oz dried Rice Vermicelli  
10 cloves Garlic  
28 oz Pumpkin, diced  
1 cup Soy sauce  
1 tsp white Pepper

16 tbsp Oil  
28 oz ground Pork  
4 cups Water  
½ cup sweet Soy sauce

### Preparation:

Soak dried rice Vermicelli in warm water for 20 min & drain.  
Heat oil in wok and garlic.  
Stir fry until aromatic then add pork and pumpkin.  
Add water, soy sauce, sweet soy sauce, pepper and bring to boil.  
Add rice to wok. Stir to combine.  
Stir fry until Vermicelli cooked through and soaked up sauce.  
Serve.