

Presto Garden Buckwheat Noodles

for 2 people (2 very generous servings)

Ingredients

- *4 oz dry buckwheat noodles*
- *1 Tablespoons oil*
- *3 eggs, beaten*
- *1 Tablespoon oil (yes another one) - more as needed*
- *2 shallots, sliced thinly*
- *6 handfuls of greens such as tatsoi, bokchoi, kale, savoy cabbage (leaves only, reserve stem for another use) - tough parts removed in any, and chopped in ribbons if the leaves are large. It looks like a lot, but they will melt as they cook*
- *4 clove garlic, degermed*
- *1 knob ginger*
- *1/4 cup pine nuts **
- *1 teaspoon chunky hot sauce (optional)*
- *1 Tablespoon sesame oil*
- *1 Tablespoon soy sauce*

Instructions

1. Bring a pot of water to boil. When boiling add noodles and cook according to package directions (about 10 minutes?)
2. Meanwhile, heat your wok or a cast-iron frying pan over medium-high heat. Add oil, and tilt the pan to spread. Add the eggs, and make a rolled omelet. Take the omelet out of the pan and set on a board.
3. Add 1 T oil to the pan. Add the shallots and stir-fry until they start to go limp and color - about 4 minutes. While that's happening, wash and spin-dry your greens. Also chop your omelet
4. Add the greens to the pan, and continue to stir-fry until they are wilted - another 3 or 4 minutes. While they cook, slice your garlic thinly, and peel, and mince the ginger. Also drain your pasta.
5. Add the garlic, the ginger, the pine nuts and the hot sauce (if using), to the pan, stir until fragrant about 30 seconds. Turn the heat off. Add the pasta. Add the eggs. Mix well to distribute the ingredients evenly. Add the sesame oil, the soy sauce while continuing mixing.
6. Serve.

** I really should have used peanuts, but the only ones I had were unshelled, and I did not want to take the time to shell them.*

*Originally Posted on Rappahannock Cook & Kitchen Garden Blog on February 8, 2009
<http://www.laughingduckgardens.com/ldblogger.php/2009/02/12/presto-garden-buckwheat-noodles/>*