

## Vegetable Stir Fry with Rice Noodles

4 ounces rice noodles  
6 tablespoons ponzu sauce  
1 1/2 tablespoons hoisin sauce  
3 tablespoons orange marmalade  
1 tablespoon Szechuan spicy stir fry sauce  
3 tablespoons water  
1 1/2 teaspoons cornstarch  
2 tablespoons vegetable oil  
1/2 onion, sliced  
2 carrots, thinly sliced  
8 ounces mushrooms, sliced  
2 stalks celery, sliced  
2 cloves garlic, minced  
1 tablespoon ginger root, minced  
1/2 (8-ounce) can water chestnuts, sliced  
3/4 cup cocktail peanuts

Place noodles in a large bowl and cover with very hot water. Give them a stir to separate and let soak for 30 minutes (don't oversoak). In meantime in a small bowl combine ponzu sauce, hoisin, orange marmalade, Szechuan sauce, water and cornstarch. In large skillet, heat oil. Add onion, carrot, mushrooms and celery and stir fry until slightly tender. Add garlic, ginger root and water chestnuts. Stir fry until tender with a little crunch. Drain the noodles and add to vegetables with sauce mixture and peanuts and cook until heated and slightly thickened.