Oodles of Noodles

October 4, 2016

Ingredients:

1. 6 cups chicken broth
2. 6 oz. dried vermicelli
3. 2 cup fresh or frozen peas
4. 1 can tuna
5. 1 tablespoon chopped chives (per serving)
6. 1 teaspoon Asian Sesame oil (per serving)

Preparation:

1. Pout the chicken broth into the medium saucepan, cover and set over high heat. Bring the broth to a boil. When it boils, lower the heat to medium
2. Remove the lid. Add vermicelli and peas. Simmer. Uncovered, stirring frequently with the wooden spoon to keep the pasta from sticking together, for 5 minutes
3. Add the tuna and continue to simmer until the noodles are *al dente* (tender but still firm to the bite) and the peas are tender, about 2 minutes longer. To test, suing the slotted spoon, scoop out a few noodles and a few peas. Set them on the cutting board to cool for a few seconds. Taste them, if they are tender, they are done.
4. Using the pot holder, carefully remove the saucepan from the heat. Stir in the chives and sesame oil and EAT!