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# *Turkey and Soba Noodle Stir-Fry*

**Total Time:** 25 mins

## **Ingredients**

- 6 ounce(s) soba noodles, dried
- 2 teaspoon oil, cooking
- 2 cup(s) peas, sugar snap
- 1 pepper(s), red, bell
- 4 scallion(s) (green onions)
- 12 ounce(s) turkey, breast tenderloin steaks
- 1 teaspoon oil, toasted sesame
- 1/2 cup(s) plum sauce
- 1/4 teaspoon pepper, red, crushed

## **Preparation**

1. Cook soba noodles according to package directions; drain. Return to saucepan; cover and keep warm.
2. Meanwhile, pour cooking oil into a wok or large skillet. (Add more oil as necessary during cooking.) Preheat over medium-high heat. Stir-fry snap peas and sweet pepper in hot oil for 2 minutes. Add green onions. Stir-fry for 1 to 2 minutes more or until vegetables are crisp-tender. Remove vegetables from wok.
3. Add turkey and sesame oil to the hot wok. Stir-fry for 3 to 4 minutes or until turkey is tender and no longer pink. Add plum sauce and crushed red pepper. Return cooked vegetables to wok; stir to coat ingredients with sauce. Heat through. Serve immediately over soba noodles.