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Ready In: **5 mins**

Prep: **5 mins**

Servings: **2 cups**

Shirataki Noodles

SAVE R

Saved by 52!

★★★★★ 4.5 (4)

Vegan Gluten free

Ingredients

1 pkg (8 oz) Wegmans Shirataki Spaghetti-Style Noodle Alternative, rinsed and drained

1 Tbsp Wegmans Pure Toasted Sesame Oil

1/2 of a 12 oz pkg Wegmans Cleaned & Cut Shredded & Sliced Asian Slaw

1/4 cup Wegmans Organic Sesame Garlic Sauce

4 tsp Wegmans Organic Coconut Aminos



Nutrition Information

Nutrition Information is per serving

Protein	1.g
Added Sugar	5.g
Fiber	2.g
Carbohydrate	8.g
Sodium	300.mg
Cholesterol	0.mg
Saturated Fat	0.g
Fat	4.g
Calories	70.

Ingredients (5)

- Wegmans Pure Toasted Sesame Oil **\$3.69** / ea
- Wegmans Cleaned & Cut Shredded & Sliced Asian Slaw **\$2.99** / ea
- Wegmans Organic Sesame Garlic Sauce **\$3.29** / ea

Wegmans Shirataki Spaghetti-Style Noodle Alternative
\$1.99 / ea



Wegmans Organic Sauce, Coconut Aminos
\$5.99 / ea



Directions

[VIEW STEP BY STEP](#)

1. Drizzle oil around sides of stir-fry pan; tilt pan to coat evenly. Heat on HIGH until oil faintly smokes.
2. Add slaw; toss about 20 sec.
3. Add noodles; cook, stirring, about 1 min until heated through.
4. Add sesame garlic sauce and coconut aminos; toss to combine.
5. Chef Tip: Coconut aminos can be replaced with soy sauce if preferred.

Reviews

★★★★★ 4.5 (4)

Enter Star Rating



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5 ★	2
4 ★	2
3 ★	0
2 ★	0
1 ★	0

1-4 of 4 Reviews

Sort By Highest Rated

Melissa

Reviews: 1

★★★★★ about 2 months ago

So Yummy!

so easy and so delicious!!

Amanda

Reviews: 8

★★★★★ 3 months ago

Wow!!! Pleasantly surprised!

Extremely simple to make! I added garlic and onion powder and this is going to be a staple for me!!!! Next time I may add fried egg.

Reviews: 1

★★★★★ about 1 month ago

Great - made some modifications the 2nd time

For 2 adults I'd recommend doubling the recipe. Also, the first time I made this it was super watery due to the noodles only releasing water and not soaking it up like

rice/wheat-based ones would. I reduced the sauce and sauteed the noodles/drained well the second time around and it was much better!

Jennifer

Reviews: 1

★★★★★ 3 months ago

Great lo-cal meal with modifications

My picky husband liked this. I added chicken and a little chili oil. I would double the noodles next time. I cooked the chicken in sesame oil first and removed from the pan and then made it as directed. I added the chili oil in each dish.

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