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**Chik N’ Styled Stir-Fry Curls**

***Ingredients:***

* 1 c Dried Curls
* 4 T Rice Flour
* 2 T Chik N’ Seasoning
* 2 t Pink Salt
* 1-2 bags Broccoli Florets
* 1 t Ginger Paste
* 4 t Garlic Paste

**Sauce**

* 8 T Soy Sauce
* 6 T Lemon Juice
* 3 T Sweetener
* 4 T Sesame Oil
* 1-2 T Chili Paste (opt)

***Directions:***

1. Soak curls in hot water for 20 minutes, then squeeze out excess liquid.
2. Mix flour chik seasoning and salt, then toss curls in mixture until well coated.
3. Heat wok or skillet add 1 tsp of oil, then add curls and stir-fry on med heat until golden brown. Remove from pan and set aside.
4. Add a little oil to skillet, then add ginger and garlic paste stir well then add broccoli and stir-fry on me-high until tender, but still crunchy.
5. Return curls to skillet, then add all ingredients for the sauce and cook on med-high heat until sauce is absorbed.
6. Garnish with sesame seeds and serve with rice or noodles.