

Spicy Italian Drunken Noodles - A Zesty Fusion with Bold Flavor

Spicy Italian Drunken Noodles with a Kick



TIME
2 min

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INGREDIENTS

- 8 oz wide rice noodles
- 1 tablespoon olive oil
- 1 small onion, thinly sliced
- 2 cloves garlic, minced
- 1 red bell pepper, julienned
- 1 zucchini, julienned
- 1/2 cup cherry tomatoes, halved
- 1/4 cup Italian sausage, crumbled
- 2 tablespoons soy sauce
- 1 tablespoon balsamic vinegar
- 1 teaspoon red pepper flakes
- 1/2 teaspoon dried oregano
- 1/4 teaspoon black pepper
- 1/2 cup fresh basil, chopped
- Salt to taste

Ingredient Notes and Swaps:

Italian Sausage: Use hot sausage for extra heat, or swap for ground turkey or plant-based sausage for a lighter option.

Balsamic Vinegar: Adds a tangy-sweet kick-red wine vinegar can be used in a pinch.

Veggie Add-ins: Mushrooms, spinach, or eggplant work beautifully here too.

Rice Noodles: Wide rice noodles give that chewy bite, but linguine or spaghetti can be subbed if needed.

How to Make Spicy Italian Drunken Noodles:

Tips for Success:

Cook noodles just until tender to avoid mushiness.

Prep ingredients first-this dish comes together fast!

Adjust spice by playing with red pepper flakes or adding a drizzle of hot sauce.

Serving Suggestions & Pairings:

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: SautØ with a splash of water or broth to refresh the noodles.

Freeze: Not recommended-rice noodles don't hold up well once frozen.

Final Thoughts:

DIRECTIONS

1. Step 1: Cook NoodlesCook rice noodles according to package instructions. Drain and set aside.
2. Step 2: SautØ AromaticsHeat olive oil in a large skillet or wok over medium-high heat. Add sliced onion and garlic, sautØing for about 2 minutes until fragrant.
3. Step 3: Cook the VeggiesAdd bell pepper, zucchini, and cherry tomatoes. Cook for 4-5 minutes, until softened slightly.
4. Step 4: Add the SausageStir in the crumbled Italian sausage and cook for 2-3 minutes until browned and fully cooked.
5. Step 5: Sauce It UpAdd cooked rice noodles to the skillet. Stir in soy sauce, balsamic vinegar, red pepper flakes, oregano, and black pepper. Toss well to coat.
6. Step 6: Finish & ServeCook for another 2-3 minutes to allow the flavors to meld. Remove from heat, stir in fresh basil, and serve hot.
7. Tips for Success: Cook noodles just until tender to avoid mushiness.
8. Prep ingredients first-this dish comes together fast!
9. Adjust spice by playing with red pepper flakes or adding a drizzle of hot sauce.
10. Serving Suggestions & Pairings: This dish is hearty enough on its own, but for a full spread, serve with a creamy starter like Beer Cheese Dip or a tangy Crockpot Nacho Dip. Craving dessert? Cool down the heat with Chocolate Chip Cookie Dough Brownie Bombs or an Ice Cream Sandwich Cake.

11. **Storage & Leftovers:** Fridge: Store leftovers in an airtight container for up to 3 days.
12. **Reheat:** SautØ with a splash of water or broth to refresh the noodles.
13. **Freeze:** Not recommended- rice noodles don't hold up well once frozen.
14. **Final Thoughts:** These Spicy Italian Drunken Noodles bring a bold, unexpected twist to your dinner table. It's a quick, flavorful meal that tastes like a special occasion but cooks up in under 30 minutes.
15. ? Give it a try and let me know how spicy you went! Follow Chef Maniac for more easy fusion dishes that bring big flavor with minimal effort.

SWAPS & NOTES

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