

SPICY PEANUT CHILLI NOODLES

INGREDIENTS

- » Noodles of your choice
- » 150g Vegan Chick'n Pieces
- » 1tsp Ginger - grated
- » 2 Cloves Garlic - diced
- » 1 Red Bell Pepper - sliced
- » 1 Brown Onion - sliced
- » 2 Tbsp Toasted Sesame Oil

Chilli Peanut Sauce

- » 2 Tbsp Smooth Peanut Butter
- » 2 Tbsp Tamari
- » 2 Tbsp Sriracha
- » 2 Tbsp Brown Rice Vinegar
- » 1 tsp Crushed Chillies
- » 1 tsp Cane Sugar
- » 100ml Water

Garnishes

- » Fresh Coriander - chopped
- » Spring Onions - sliced
- » Fresh Chilli Peppers - sliced
- » Sesame Seeds



METHOD

Begin by combining all the ingredients for the chilli peanut sauce in a saucepan and whisk over medium heat until the ingredients have all been combined and the sauce is smooth. Put to one side.

Cook your noodles according to the instructions on the packaging and set them to one side.

Heat the sesame oil in a wok or large pan over medium-high heat and allow it to get hot. Add the sliced onion and pepper, and cook through. Once they have softened slightly, add the garlic and ginger and cook for a further 2 minutes. If you are using vegan chick'n, add this to the pan and cook for another 5–6 minutes.

Lower the heat to medium-low, stir in the noodles alongside the peanut sauce, and mix until the noodles are evenly covered.

Serve hot and garnish with chopped coriander, sliced chillies, spring onions, and sesame seeds.