OVERALL time: 25 mins

Chilli Crunch Peanut Noodles

Your new go-to noodle bowl has arrived! These Chilli Crunch Peanut Noodles are quick, easy and packed with flavour, with irresistible crunch in every bite. Topped with fresh coriander, spring onions, chopped peanuts and a jammy egg, this dish is the ultimate speedy and satisfying dinner.

Metric

Number of servings : 2

ingredients

Ingredients

- 200 g Udon Noodles
- 4 Tbsp Smooth peanut butter, no added sugar & no added salt
- 2 Cloves garlic, greated
- 4 Spring onions, thinly sliced
- 1 Tbsp Mixed sesame seeds
- 4 Tbsp Soy sauce
- 2 Tbsp Mirin
- 2 Tbsp Chinese black vinegar (o use balsamic)
- **Cape Herb and Spice Chilli Crunch**
- 60 ml Neutral oil

To Serve

- Peanuts, roughly chopped
- Fresh coriander leaves
- Lime wedges

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 15 mins | COOKING TIME: 10 mins

Method:

Cook noodles according to package instructions.

Drain noodles, keeping about 1 cup of the hot cooking water aside.

Into a large heat proof bowl, add the peanut butter, ginger, garlic, spring onions, sesame seeds, soy sauce, mirin and vinegar.

Season with **Cape Herb & Spice Chilli Crunch**.

Heat neutral oil in a separate small saucepan until hot.

Quickly pour the hot oil over the ingredients and whisk well to combine.

Add the cooked noodles and toss until evenly coated.

Pour in some of the hot noodle cooking water little by little, while mixing, to make sure the dish is smooth and silky.

Divide noodles between bowls.

Finish the bowl with fresh coriander leaves, chopped peanuts and a good squeeze of lime.

Sprinkle a little extra **Chilli Crunch** over the top for some extra heat and enjoy!

Recipe Developed by Bianca Davies

@beeblegum on Instagram

https://gazaviesproductions.com/

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