



SPICY PEANUT BUTTER NOODLES & SLAW

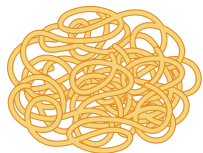
Serves 4 | Serves of Veg 4 | 0:30 Prep | 0:30 Cook



NUTRITION PANEL

NUTRITION INFORMATION		
Servings per package: 4		
Serving size:	250 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1480 kJ	592 kJ
Protein	10.8 g	4.3 g
Fat, total	22.9 g	9.2 g
- saturated	4.4 g	1.8 g
Carbohydrate	23.8 g	9.5 g
- sugars	9.3 g	3.7 g
Sodium	596 mg	239 mg

SHOPPING LIST



Brown Rice Vermicelli



Ginger



Smooth Peanut Butter



Rice Vinegar



Chilli Flakes



sriracha



Peanuts (Unsalted)



Green Onion



Garlic



Vegetable Oil



Soy Sauce



Sesame Oil



Honey



Chilli Flakes (Optional)



Chilli Crisp Oil



Ready Made Asian Style Salad

SCAN QR FOR MORE RECIPE IDEAS



Ingredients

- 400g vermicelli noodles brown rice
- 3 garlic clove, grated
- 1 tbsp ginger, grated
- 1 tbsp vegetable oil
- ⅔ cup peanut butter, smooth, no or low salt
- 3 tbsp soy sauce, low sodium
- ⅓ cup hot water
- 1 tbsp rice vinegar
- 1 tbsp sesame oil
- 1-2 tbsp sriracha, hot sauce
- 1-2 tbsp honey or maple syrup
- ½ tsp red chilli flakes (optional for milder version)
- 1 handful peanuts, crushed
- 2 tsp chilli crisp sauce (optional)
- 4 stem green onion, thinly sliced
- 1 packed ready made Asian Style Salad kit: cabbage, carrot, wombok & corn

Recipe Steps

1. Bring a medium pot of water to the boil. Once boiled; add **vermicelli noodles** & turn off the heat. Allow to soak for 15 minutes & drain .
2. Meanwhile, sauté minced garlic & ginger in **vegetable oil** over low heat until fragrant.
3. Add **peanut butter, soy sauce, hot water, rice vinegar, sesame oil, sriracha, honey & chilli flakes (optional)**. Whisk until smooth consistency, adding more water as needed for desired consistency.
4. Taste & adjust seasoning - adding dash more soy sauce, sriracha, or other seasonings as desired - depends on spicy preference.
5. Add about half of the **spicy peanut sauce** to the **cooked vermicelli noodles** & mix. Add more sauce if needed, reserving some if you want to add chicken, tofu, or vegetables later.
6. To serve; garnish with optional crushed peanuts, green onion & chilli crispy sauce for added heat. Serve alongside ready made Asian style salad

Recipe Notes

- **Keep sodium low** by choosing salt reduced soy sauce, peanut butter & roasted unsalted peanut.
- **Enjoy for up to 5 days** store in air-tight container in refrigerator. This dish can be enjoy hot & cold with extra chopped up steamed veggies - try it for an easy weekday lunch. Tip: add a splash of hot water & stir if sauce thickens