



SWEET CHILLI NOODLE STIR FRY

Prep. time 5 minutes | Cooking 10 minutes | Serves 1

For a taste of the Orient, nothing can beat our quick and easy Sweet Chilli Noodle Stir Fry.

Ingredients

- 1 teaspoon sesame oil
- 1 clove garlic, crushed
- 2 spring onions, chopped
- ½ pepper, sliced
- 1 small carrot – use a peeler to make strips
- Small handful of baby corn, halved length ways
- Small handful mangetout or sugarsnap peas
- 2 tablespoons soy sauce or tamari
- 1-2 tablespoons Bute Island Creamy Sweet Chilli Sheese
- Juice of ½ a lime
- Pinch of chilli flakes
- Roasted peanuts, to serve
- 1 x portion rice noodles

Cooking Method

Get cooking!

Cook the noodles according to packet instructions then drain and keep warm.

Heat the oil in a wok or large pan and add the spring onions and garlic. Cook for a few minutes.

Add the pepper, carrot, baby corn, mangetout and soy sauce/tamari and continue cooking on a high heat for 3-4 minutes.

Stir in the creamy Sheese and lime juice and allow to melt through. Throw in the noodles and stir well to coat.

Spoon into a bowl, top with peanuts and a sprinkle of chilli flakes and serve!

