HOT & BOLD

Dragon-Breath Peanut Noodles

PREP	COOK	SERVES
10 min	12 min	2 to 3

Vegan · Vegetarian

Chewy noodles in a spicy peanut sauce with cucumber, spring onion and crushed peanuts.

Ingredients

- 250 g wheat noodles (or spaghetti)

Sauce

- 3 tbsp smooth peanut butter
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp brown sugar
- 1 to 3 tsp chili oil, to taste
- 1 small garlic clove, grated
- 1 tsp grated fresh ginger
- 3 to 4 tbsp hot noodle cooking water

To serve

- 2 spring onions, sliced
- ½ cucumber, cut into matchsticks
- 2 tbsp roasted peanuts, roughly crushed
- 1 lime, cut into wedges

Method

1. Cook the noodles according to the packet. Save a cup of the cooking water, then drain.
2. Whisk the peanut butter, soy sauce, vinegar, sugar, chili oil, garlic and ginger in a large bowl. Add the hot cooking water a spoonful at a time until the sauce is smooth and glossy.
3. Add the hot noodles and toss until every strand is coated.

4. Divide between bowls and top with the cucumber, spring onions and peanuts.
5. Serve with a wedge of lime to squeeze over.

Cook's tip

Start with one teaspoon of chili oil, taste, and add more. It is much easier to make it hotter than to cool it down.