

Noodle Summer Rolls

Ingredients

- 2 packets Maggi 3 minute Curry Noodles
- 2 tablespoons Peanut Butter
- 1 teaspoon Gochujang chilli paste
- 1 tablespoon Soy Sauce
- 1 teaspoon Maggi Liquid Seasoning
- 1 teaspoon Sesame Oil
- 200 g Rice paper wrappers
- 8 smalls lettuce leaves
- 1 Medium Cucumber
- 1 Medium Red pepper
- 0.5 bunch Fresh Coriander
- 2 g sesame seeds
- 1 teaspoon Gochujang chilli paste
- 1 teaspoon Sesame Oil
- 3 tablespoons Peanut Butter
- 1 tablespoon Soy Sauce

Instructions

1. Cook the noodles according to package instructions.
2. Drain the excess water and add 1tsp gochujang chilli paste, 2tbsp peanut butter, 1tbsp soy sauce, 1tsp liquid seasoning and sesame oil. Mix well and set aside while you finely slice the veggies.
3. Dip rice paper in cold water for 5 seconds and place on a wooden board. Add lettuce, noodles and veggies. Add a few leaves of coriander. Roll tightly.
4. To make the sauce combine peanut butter, soy sauce, gochujang and sesame oil. Mix and add water as needed.
5. Serve the spring rolls with a sprinkle of sesame seeds and the peanut sauce.

Nutrition

Carbohydrate	58.08 g
Energy	376.01 kcal
Fat	13.93 g
Fibre	2.63 g
Protein	7.71 g
of which: saturates	2.47 g
Sodium	995.14 mg
of which: sugars	4.46 g

19 Minutes

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