

Gochujang Noodles

Ingredients

- 2 Cloves Garlic
- 2 tablespoons Sesame Oil
- 1 tablespoon Peanut Butter
- 1 tablespoon rice vinegar
- 1 tablespoon Soy Sauce
- 1 tablespoon Lime Juice
- 1 teaspoon Sugar
- 0.25 bunch spring onions, sliced
- 1 packet Maggi 3 minute Curry Noodles
- 80 g Cucumber, peeled into ribbons
- 0.5 Lime Juice
- 80 g carrots, peeled into ribbons
- 1 pinch Sugar
- 1 pinch Salt

Instructions

1. Make a quick pickle by squeezing the lime over the cucumber and carrot in a small bowl, sprinkle over a pinch of salt and sugar and leave to stand while you make the noodles.
2. Put the garlic, seasoning from the noodle pack and chilli paste into a heatproof bowl.
3. Heat the sesame oil in a small pan for 1-2 minutes until very hot but not smoking.
4. Pour the hot oil over the chilli and garlic – it will bubble up!
5. Using chopsticks or a fork, mix in the peanut butter, rice vinegar, soy sauce, lime juice and sugar.
6. Cook the noodles in boiling water for 3 minutes, drain then mix into the gochujang sauce.
7. Serve the noodles with the pickled veg.

Nutrition

Carbohydrate	38.03 g
Energy	513.25 kcal
Fat	38.59 g
Fibre	4.68 g
Protein	8.49 g
of which: saturates	5.75 g
Sodium	2038.21 mg
of which: sugars	15.33 g

13 Minutes

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