

Spicy Peanut Noodles

Nouilles Sauce Cacahuète Épicées

- 15 min
- Easy
- 450 kcal per serving
- Lunch
- Dinner
- Vegan
- Quick



Ingredients

FOR ONE SERVING

Rice noodles (Nouilles de riz)	200 g
Peanut butter (Beurre de cacahuète)	3 tbsp
Soy sauce (Sauce soja)	2 tbsp
Lime (Citron vert)	1 whole
Edamame (Edamame)	100 g
Chilli flakes (Flocons de piment)	1 tsp

Nutrition facts

PER SERVING

Calories	450
Protein	16 g
Carbohydrates	52 g
Fat	20 g
Fiber	5 g

Preparation

- 1 Cook the rice noodles in boiling water according to the package directions until just tender, then drain and rinse briefly with warm water.
- 2 Warm the edamame in a small pot of water or in the microwave until hot, then drain well.
- 3 In a bowl, whisk together the peanut butter, soy sauce, juice from the lime, chilli flakes, and 2 to 4 tbsp warm water until smooth and creamy.
- 4 Add the noodles and edamame to the sauce and toss until everything is evenly coated.
- 5 Taste and adjust with a little more lime juice, chilli flakes, salt, or pepper if needed.
- 6 Serve right away while the noodles are warm.

GOOD TO KNOW

Add the warm water a little at a time so the peanut sauce stays creamy but not too thin.