

Peanut Butter Stir Fry *(recipe for 2 - 3 people)*

Ingredients stir fry*:

- 100 grams dried noodles (I used rice noodles in the recipe, but they tend to get a bit sticky)
- 1 big carrot, sliced thinly (julienne)
- ½ onion, chopped in small chunks
- 1 leak, thinly sliced
- ½ yellow pepper, chopped in small strips

**You can use whatever vegetable you like in your stir fry (spring onion, mushrooms, cabbage, bean sprouts, etc). I used what I had left in the fridge*

Ingredients peanut sauce:

- 80 gr peanut butter (smooth or crunchy)
- 2 tbsp soy sauce (dark is better, but I used regular)
- 2 tsp sesame oil (I also make it without, but it's better for the flavor to add it)
- 2 tbsp water
- 1 tsp garlic, minced
- 1 tsp ginger, minced
- 1 tbsp brown sugar
- 1 tsp chili flakes
- 1 tbsp lemon/lime juice

Serve with:

- Peanuts, chopped
- Chili flakes
- Egg, poached or fried

Instructions:

1. Slice the vegetables and put them on the side.
2. Put the peanut butter, soy sauce, sesame oil, lime juice, garlic, ginger and sugar into a boil. Mix it through with a whisk, spoon or fork until you have a smooth mixture. Add the water, mix it through and put it on the side.



3. Prepare your noodles. Follow the instructions on the package. Drain after they are cooked.
4. Heat 1 tbsp of oil in a frying pan or wok (medium-high heat), add the onion first and fry for a couple of minutes. After that add the rest of the vegetables and fry them on a high heat until they begin to soften.



5. Turn the heat down and add the noodles and peanut sauce. Mix or toss to evenly spread the sauce. Sometimes you have to add a bit more water (not too much!!) to soften the sauce a bit.



6. Serve with crushed peanuts, some chili flakes (to taste), and a fried/poached egg. Enjoy!
7. I didn't have any peanuts or eggs, so I served it with some sweet and sour cucumber. This freshens the dish up. You can find the recipe in my post.

