

10 Minute Peanut Sauce Rice Noodles



Servings: 2

RICE NOODLES

150 grams rice noodles (or any kind of noodles)

salt (optional – I did not need in mine!)

PEANUT BUTTER SAUCE

4 tbsp peanut butter (crunchy or creamy, you choose)

2 small cloves garlic

1 tbsp light soy sauce

1 tbsp sriracha (or any spicy sauce) – use only 1/2 tbsp if you don't want it very spicy

1/2 tbsp lemon juice

1 tbsp honey (or maple syrup or 1/2 tbsp sugar)

5 tbsp water

1/2 tbsp sesame oil (optional but definitely recommended)

Cuisine: Thai

Boil the rice noodles as per package instructions.

While the noodles are boiling, add all sauce ingredients to a blender and mix until a smooth sauce is ready.

Pour the peanut sauce over the cooked noodles and mix well. Serve at room temperature or cold, or if you want them hot, then cook for about a minute or two on medium flame. Add more water if needed.

Transfer to serving bowls and add some sesame seeds or spring onions before serving.

Per Serving (excluding unknown items): 9 Calories; trace Fat (3.9% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 257mg Sodium; trace Total Sugars; 0mcg Vitamin D; 9mg Calcium; trace Iron; 41mg Potassium; 17mg Phosphorus. Exchanges: .