

Webfid00179hero bangbangnoodles

Bang Bang Noodles

with Stir-Fried Vegetables



20-30min



4 Portions

This vibrant noodle stir-fry is a lighter, veggie-packed version of the classic Sichuan dish. Once the ingredients are prepared, they just need 5 minutes in the wok and bang! Dinner is served!

What we send

- coriander
- sweet chilli sauce
- roasted peanuts ⁵
- spring onion
- sauce mix ¹¹
- egg noodles ^{1,3}
- wombok
- peanut butter ⁵
- zucchini
- lime
- carrot

What you'll require

- soy sauce ⁶
- vegetable oil

Utensils

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

For a smooth peanut butter, massage the packet before opening.

Allergens

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 770.0kcal, Fat 26.0g, Proteins 26.0g, Carbs 101.8g



1. Prepare vegetables

Bring a kettle to the boil for the noodles. Shred the **carrots** and **zucchini** into thin sticks (alternatively, cut them into very thin batons). Thinly shred the **cabbage**. Thinly slice the **spring onion**. Pick the **coriander** leaves (discard stems). Juice half the **lime** and cut the remaining half into wedges. Coarsely chop the **peanuts**.



4. Stir-fry vegetables

Heat 1 tbs **oil** in a wok or large frypan over high heat and stir-fry the **carrot** for 1 min. Add the **zucchini** and **cabbage** and stir-fry for 1 min. Transfer to a bowl. Wipe pan clean.



2. Heat noodles

Use your hands to break apart the **noodles** and place them in a heatproof bowl. Cover the noodles with boiling water and stand for 1-2 mins. Drain, refresh under cold water, then drain again.



5. Stir-fry noodles

Heat 1 tbs **oil** in same wok over high heat and stir-fry the **noodles** for 1-2 mins until warmed through.



3. Make sauce

Place the **peanut butter** (see cooking tip), **fried chicken sauce**, 60ml (¼ cup) **soy sauce**, 2 tbs **lime juice** and half of the **sweet chilli sauce** in a bowl. Mix to combine. You may need to add a little water if the mixture is too thick.



6. Get ready to serve

Return the **vegetables** to the pan with the **sauce** and stir-fry to combine. Divide between bowls. Sprinkle adults' serves with the **spring onion** and **coriander**. Serve with the **lime wedges**, **peanuts** and remaining **sweet chilli sauce** for the kids.