



Szechuan Sesame Noodles

Serves 4

INGREDIENTS

150g fine egg noodles
20g **Karimix Szechuan Sauce** and toss with noodles
4g coriander leaves
2 spring onions
½ tsp toasted sesame seeds
1 tbl sesame oil

Alternative:

Use Spicy Szechuan sauce for a hotter recipe.

METHOD

1. Rehydrate noodles in hot water.
2. Drain and toss **Karimix Szechuan Sauce** with noodles.
3. Finely shred coriander leaves and spring onions
4. Add this, sesame seeds and sesame oil to noodles and toss well.
5. Serve with a stir-fry meal or with Lamb & Tamarind Stir Fry (see LAMB & TAMARIND STIR FRY recipe).
6. Can also be served cold with salad.