

Using Karimix Szechuan Sauce

SZECHUAN SESAME NOODLES

SERVES: 4 as a main course

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 tbsp sesame oil



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.

ALTERNATIVE:

1. Use **Karimix Spicy Szechuan Sauce** for a hotter recipe.

