



Organic Handmade Noodle with Peanut Butter

Nutritious with a chewy texture and a slight slipperiness, this potato noodles is one of the healthy alternatives to plain flour noodles.

Credits: Mingxin, Zenxin master chef

Key facts

Preparation: 15 mins

Waiting time: 15 mins

Total: 30 mins

Serves: 2

Ingredients

- 1 stalk **spring onion**
- 2 tbsp **peanut butter**
- 1 pcs **organic potatoes noodles**
- 1 tbsp **water**
- 1 tsp **oil**
- 1 tsp **soy sauce**
- 1 tsp **Atlantic sea salt (fine and natural)**

Method

1. Warm the oil in a wok and stir-fry the spring onions until fragrant.
2. Combine water with peanut butter. Mix well.
3. Sprinkle spring onions on peanut butter. Add oil, soy sauce and salt. Stir well.
4. Cook noodles according to package directions. Drain noodles.
5. Toss with peanut butter mixture.
6. Garnish with some chopped fresh spring onions and serve.