

CAPSICUM CHILLI NOODLES



Ingredients:

- 225-250g dried rice stick or any noodles of your choice
- 6-8 spring onions, cut into 5cm strips, chilled in water
- 1 cup rinsed, torn coriander or mint leaves
- 1 1/2 tablespoons vegetable oil
- 1 1/4 cups of 200g packet Slivered Almonds
- 1 each large red and yellow capsicum, cut into thin strips
- 125g snow peas, trimmed, cut in half if large
- Steamed jasmine rice, to serve
- 1/2 cup fresh coriander leaves

Chilli Soy Sauce:

Mix together in a bowl:

- 2 tablespoons ready-made sweet chilli sauce
- 2 tablespoons each lemon juice and soy sauce
- 1 tablespoon each sugar and sesame oil

Preparation:

Prepare noodles as directed. Drain, rinse under cold water. Using scissors, cut into shorter lengths.

Heat wok or large frying pan until hot, add 2 teaspoons oil and almonds, stir fry until light brown. Remove, drain on paper towel. Add remaining oil to wok, stir fry vegetables, 1 minute or until crisply cooked.

Remove from heat; add noodles, half the almonds and sauce. Toss lightly. Pile onto platter, sprinkle over remaining almonds, spring onions and choice of herbs. Serve with any barbecued meats, chicken or seafood.

Source: www.aussiealmonds.com.au