

### **Peanut and sesame cold noodles**

Serves two, takes 15 minutes

*Noodles - 100g (I used wholegrain rice noodles, but any asian noodle variety would do)*

*Peanuts - 1/3 cup OR 1/4 cup peanut butter*

*Sesame oil - 1 tbsp*

*Chinese chilli Oil - 1 tbsp*

*Soy sauce - 2 tbsp*

*Mirin - 1 tbsp*

*Lime - juice of 1/2*

*Water - 4 tbsp*

*Cucumber - 1/2, peeled and thinly sliced or shaved*

*Carrots - 2, peeled and thinly sliced or shaved*

*Beansprouts - a couple of handfuls*

*Coriander - a bunch, chopped*

*Mint - a handful of leaves, chopped*

*Cooked peeled prawns - 200g*

Cook the noodles according to the packet instructions and rinse with cold water. Drain and set aside.

In a mixer, whizz together the peanuts (or peanut butter), sesame oil, chilli oil, soy, mirin, lime juice and water until smooth. Add extra water if desired for a more saucy consistency.

Prepare your crudités and herbs.

Divide the noodles and crudités between two bowls. Mix half of the sauce into each bowl. Top with herbs, prawns and a squeeze of lime.