



Thai Peanut Noodle Salad

A nutty, flavourful salad recipe – inspired by the traditional Thai dish, Pad Thai.

Credits: Dietitian Jowynna Yeo

Key facts

Preparation: 15 mins

Cooking: 10 mins

Total: 25 mins

Serves: 2

Ingredients

Noodles

- 2 pieces of **SN Organic Handmade Vegetable Noodles** (any flavour)

Sauce

- 1 tbsp **SN Homemade Peanut Butter (Smooth / Creamy)**
- 1 tbsp **SN Traditional Soy Sauce**
- 1 tbsp **SN Fresh Raw Honey**
- 1 tsp **SN Virgin Organic Coconut Oil**
- 1 tsp **water**
- 2 cloves **Morado Garlic**, minced

Toppings

- 1/2 **Organic Carrot**, fine julienne
- 1/2 **Organic Cucumber**, julienne
- 1 handful of **Organic Pea Sprouts** (~30g)
- 4 tbsp **SN Organic Raw Peanut Kernels**, roasted and chopped into fine pieces / blended
- 2 pieces of **Firm Tofu**, diced (optional)

Method

1. Cook noodles in boiling water for approximately 5 minutes.
2. Drain and transfer to a bowl of ice to cool for chewy texture! Set aside while you make the dressing.
3. Combine peanut butter, soy sauce, honey, coconut oil and garlic. Whisk until homogenous.
4. Drain your cold noodles and mix with the sauce.
5. Add pea sprouts, shredded cucumber and carrots in. Toss to combine.
6. Garnish with chopped roasted peanuts and diced tofu. Enjoy!