

Drunken Thai Noodles

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-noodles-recipe>

Ingredients:

- 1 1/2 limes
- 3 teaspoons coconut sugar
- 1/3 cup tamari sauce
- 2 teaspoons bbq sauce vegan Korean
- 1 teaspoon Sriracha sauce vegan
- 2 cloves garlic minced
- 2 tablespoons sesame oil
- 1 tablespoon olive oil
- 1 teaspoon chili flakes
- noodles uncooked?
- 1 block firm tofu drained and pressed
- 1 rice noodles pk Thai
- 2 tablespoons olive oil
- 1/2 teaspoon chilli flakes
- 2 cloves garlic minced
- 1/2 yellow bell pepper each red and, julienned
- 1 carrot shaved
- 1 handful spinach
- 1 green onion chopped
- 1 handful peanuts mint, sesame seeds

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 10 milligrams
4. Fat: 34 grams
5. Fiber: 6 grams
6. Protein: 24 grams
7. SaturatedFat: 4.5 grams

8. Sodium: 1430 milligrams
 9. Sugar: 6 grams
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