

Foodie Book Club

Spicy Peanut Butter Spaghetti Noodles with Carrot & Tomatoes



What You Need

Serves 4

- 1 pack of spaghetti
- 2 carrots – grated
- 3 large tomatoes
- 4 spring onions- roots removed and cleaned
- ½ jar of peanut butter – see Tips
- 3 tbsp hot chilli sauce - See Tips
- 2 tbsp honey
- 4 tbsp soy sauce
- 1 lime – just the juice -optional – see Tips



There are some dishes that make me smile more than others, this is one of those.

At least once a fortnight, out comes peanut butter, a pack of spaghetti along with some chicken thighs and the lovely Mr G and I are in food heaven (I am a chicken addict).

Saturday night is when I like to eat these spicy peanut noodles while binge watching something on television, but if you want to sit at a table to eat them, I won't judge.



There's no need to buy noodles to enjoy Spicy Peanut Butter Noodles, spaghetti works so well, once you've tried this dish there'll be no going back!

A bit of spice from the chilli sauce, a bite of fresh spring onion and of course the peanut butter brings it all together into a stand-alone dish for a main meal, or a side dish to have with sausage, a runny yoked egg or, like me, a chicken thigh or two.

Go on, give it a go!
Lee x

Recipe



1) Chop the tomatoes into four. Scoop out the seed of the tomatoes and throw them away



2) Slice the remaining flesh of the tomatoes into pieces and place them into a bowl along with the grated carrot.



3) Chop up three of the spring onions and place them into a bowl with the grated carrots and tomatoes.



4) Place the peanut butter, soy sauce, chilli sauce and honey into a jug and give it a good stir making sure that everything is mixed together.



5) Cook the spaghetti as per the packet's instructions. Once the spaghetti is cooked, take out 1 cup of the hot cooking water and add it to the jug with the peanut butter. Mix it all together really well.



6) Strain the spaghetti, and put all of it into the bowl along with the vegetables. Use a fork to mix everything together. Pour the peanut sauce over the spaghetti and mix everything really well.



7) Transfer to a serving dish. Chop the remaining 2 spring onions and sprinkle over the top of everything when serving.

Tips

Peanut Butter

I love crunchy peanut butter for this recipe, but if smooth is your favourite, use that instead.

Lime

A good squirt of lime juice adds a lot to this dish, but if you don't have one, just leave it out.



Did you make this recipe?

Share your creations with us on Facebook and Twitter
@KarbonHomes #FoodieBookClub

Follow Foodie Book Club on Twitter @book_foodie

Find more Foodie Book Club recipes at
karbonhomes.co.uk/foodie-book-club