

Less than 30 minutes

Serves 4

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Ingredients:

- $\frac{2}{5}$ cup (100ml) smooth peanut butter
- $\frac{1}{3}$ cup (80ml) hot water
- $\frac{1}{4}$ cup (60ml) soy sauce
- $\frac{1}{4}$ cup (60ml) rice vinegar
- 2 Tbsp (30ml) oyster sauce
- 2 Tbsp (30ml) sugar
- 1 Tbsp (15ml) miso paste (optional)
- 4 tsp (20ml) peanut oil or olive oil
- 2cm knob ginger, grated
- 2 cloves garlic, grated
- 1 packet (500g) egg noodles, cooked
- 2 packets (200g) baby pak choi, halved
- Fresh coriander, radish slices and toasted sesame seeds, for serving

Method:

1. Whisk peanut butter and hot water together.
2. Stir in soy sauce, rice vinegar, oyster sauce, sugar and miso paste, if using.
3. Heat 2 tsp (10ml) oil in a pan and fry ginger and garlic for a minute or until fragrant.
4. Add peanut butter mixture and noodles and toss to combine, adding a splash of water if the sauce is too thick.
5. Divide noodles into four bowls.
6. Heat remaining oil in the same pan and lightly wilt pak choi.
7. Serve noodles topped with pak choi and scatter with coriander leaves, radishes and sesame seeds.

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