

Peanut Satay Noodles (meat or vegetarian)

By Kamrang & Ross McKenzie, Toronto NSW



Ingredients:

- 8 button **mushrooms**, sliced
- 1 tbs **cooking oil**
- 160g **chicken** (or meat substitute*), diced
- 1 **carrot**, cut into strips and boiled
- 1/4 (500g) **Chinese cabbage**, cut (see below)
- 250g **Singapore noodles** (steamed variety)
- 1/4 cup of **water** (or more if needed)
- 1 portion **Peanut Satay Sauce** (see below)

*Suggested meat substitute:
Fry's Chicken Style Strips (available at Coles or Woolworths)

Method:

1. Heat the oil in a frypan and fry the mushrooms until tender
2. Add the chicken (or meat substitute) and fry until cooked through
3. Stir in the carrot and Chinese cabbage, fry until the cabbage is small
4. Stir in the Singapore noodles and 1/4 cup of water, fry for 2 minutes
5. Remove from the heat and stir in the **Peanut Satay Sauce**

Cutting the Chinese cabbage:

Note: it looks like a lot of cabbage but it shrinks down very small when cooked

Remove the hard stem:



Cut 2cm wide lengthways:



Cut lengths into 5cm pieces:



Rate this recipe: www.jomnin.org/peanut-satay-noodles

We can help Cambodia by sharing this recipe and the Vissot curry with friends

Peanut Satay Sauce (1 portion)

By Ross McKenzie, Toronto NSW

Ingredients:

- 1/2 sachet **Vissot Cambodian Curry Paste**
- 1 cup **coconut cream** or coconut milk
- 1/4 cup **peanut butter**

Optional: add chilli for extra spice



Method:

1. Dissolve the paste in 2 tabs of water (see below for instructions):



2. Combine all of the ingredients in a small pot:



3. Heat and stir continually on medium heat until mixed and dissolved well (do not let it boil):



Dissolving the Paste:

Cut paste into 5mm wide strips and place in a small bowl:



Add water until almost covered (2 tbs for 1/2 sachet). Microwave on high until soft (about 15 seconds):



Mash into a smooth paste with the back of a spoon:



Alternative to microwaving: soak in hot water for 10 minutes