TATUA
Specialised Dairy

Creamy Satay Noodles

Ingredients

Sauce
1/4 cup crunchy peanut butter
1 tbsp fish sauce
1 tbsp dark soy sauce
2 tsp sugar
2 cloves garlic, minced
2 tsp grated ginger
1 tsp curry powder
1/2 cup Tatua Culinary & Whipping Cream

Noodles
100g dried rice noodles
1/2 onion, thinly sliced
1 cup shredded cabbage
1 cup bean sprouts
thinly sliced spring onion, to garnish
chopped peanuts, to garnish

Method

1. For the sauce, place Tatua Culinary and Whipping Cream and all ingredients in a medium bowl and mix until smooth.

2. Cook the rice noodles as per the instructions on the packet. Drain and set aside.

3. Heat a drizzle of oil in a large skillet or wok over high heat.

4. Add sliced onion and stir for 30 seconds.

5. Add shredded cabbage and cook for 1-2 mins until it starts to wilt.

6. Add noodles, bean sprouts and satay sauce. Use tongs to toss for 1-2 minutes, until the sauce thickens and the noodles are well coated.

7. Transfer to serving bowls and garnish with sliced spring onion and chopped peanuts.