



## 15-MINUTE NOODLES (TM6, TM5, TM31)

🕒 10 min. ⌚ 15 min. 🌿 easy 🍴 4 portions

### INGREDIENTS

1 fresh long red chilli, trimmed and cut into halves  
 20 g peanut oil  
 2 tsp Vegetable stock paste (see Tips)  
 1 carrot, cut into cubes (5 mm - see Tips)  
 2 tsp dried onion flakes  
 1 tsp granulated garlic  
 1 nori sheet, broken into pieces  
 1000 g boiling water  
 280 g dried quick-cooking noodles, broken into pieces (see Tips)  
 50 g snow peas, trimmed and sliced lengthways  
 20 g oyster sauce  
 20 g soy sauce  
 200 g firm tofu, cut into pieces (3 cm)  
 120 g fresh bean sprouts, to serve  
 2 sprigs fresh coriander, leaves only, to serve  
 1 spring onion/green onion, thinly sliced, to serve

### Preparation

1. Place chilli and oil into mixing bowl and chop **3 sec/speed 6**.
2. Add stock paste, carrot, onion flakes, granulated garlic, nori and boiling water, then cook **2 min/120°C/🌀/speed 2** (TM31: **2 min/Varoma/🌀/speed 2**) or until boiling.
3. Add noodles, snow peas, oyster sauce, soy sauce and tofu, then cook **3 min/120°C/🌀/speed 1** (TM31: **3 min/Varoma/🌀/speed 1**).
4. Serve topped with bean sprouts, coriander and spring onion/green onion.

### TIPS

- Please refer to Cookidoo® for the Vegetable stock paste recipe.
- You can use any vegetables of choice in this recipe. To save time, use a frozen peas, corn and carrot mixture (thawed before cooking).
- You can use any kind of thin, quick cooking noodle in this recipe (i.e. vermicelli noodles).
- Add shredded chicken in step 3, if desired.

### USEFUL ITEMS

serving bowls

### THERMOMIX PARTS

measuring cup, simmering basket