

# West Indian Spiced Veggie Noodles

TIME

SERVES

CUISINE

SULTRY

20 MINUTES

4

INDIAN

🌶️🌶️

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DIETARY:

### MAKING THIS RECIPE

#### Ingredients

250g rice noodles  
500g prawns  
2 handfuls of bok choy, leaves sliced in half  
2 handfuls mangetout  
2 spring onions, thinly sliced  
1 red onion, thinly sliced  
1 garlic clove, minced  
1 thumb-sized piece of ginger, sliced  
1 tbsp [West Indian Curry Powder](#)  
4 tsp soy sauce  
2 tbsp sesame oil

#### Method

##### Step 1:

Boil a large pot of water and cook the noodles according to the instructions on the packet. Drain and set aside.

##### Step 2:

Heat the sesame oil in a wok over a low heat. Add the onion and cook for 5 minutes.

##### Step 3:

Add the spring onions, pak choy, mangetout and prawns and cook for a further 5 minutes.

##### Step 4:

Add the garlic, ginger, curry powder and soy sauce and cook for a further 2 minutes.

##### Step 5:

Add the noodles and stir, making sure everything is well combined.

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### Buy the ingredients for this recipe



West Indian Curry Powder

£ 2.95

ADD

## What our customers think ...

Stewart Davidson

★★★★★

← →

Nice company to deal with. Orders despatched quickly and well packagedProducts are very good and represent excellent value

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