

Warm Crispy Noodle Salad



Serves 2 **Prep 40 mins**

Cooking 5 mins

Easy

Ingredients

sunflower oil for deep frying
50g crispy rice noodles
1 tbsp oil
100g sugar snap peas, sliced lengthways
1 carrot, cut into matchsticks
4 spring onions, sliced
175g spinach leaves, shredded
100g bean sprouts
1/2 small cucumber, cut into matchsticks
50g roasted cashew nuts chopped
juice of 1 lime
2 tsp oil

1. Heat 5 cm of oil in a pan until a cube of bread browns in 30 seconds. Carefully add the noodles, a few at a time, and fry for a few seconds until puffed and crisp. Remove and drain on kitchen paper.
2. Heat 1 tbsp of oil in a wok. Add the sugar snap peas, carrot and spring onions and stir fry for 1 min. Add the spinach and bean sprouts and cook for a further minute, until wilted.
3. Remove from the heat, stir in the cucumber and season. Divide between serving plates and scatter the nuts and crispy noodles over. Squeeze over the lime juice, drizzle over the oil and serve.