

## **Saucy Sriracha Noodles**

Serves 4

### **Sriracha Sauce:**

4 tbsp PB

3 tbsp tamari

Juice of 1 lime

½-1 tbsp sriracha

3-4 tbsp water

2 tsp sesame oil

~200g packet of Noodles, cook according to packet instructions

2 spring onions, finely chopped

Sesame seeds (mix of black + white)

Coriander, roughly chopped

### **Method:**

While you are cooking your noodles...

In a bowl add all ingredients for the sriracha sauce. With a fork, mix until everything is incorporated together.

Drain the cooked noodles and add to a large bowl. Pour over the sauce and toss to combine. Then add the spring onions, sesame seeds + coriander. Do one last toss together and enjoy!

This is great topped with a mixture of stir fried greens.