

SIMPLE AND FAST SWEET CHILI ASIAN PIECES STIRFRY

INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Asian Seasoning

150 g rice noodles

1 garlic clove

1 tsp grated fresh ginger

4 spring onions

1 red pepper

200 g bimi (asparagus broccoli)

2 to 3 tbsp wok oil or sesame oil

few sprigs of fresh coriander

2 tbsp salty soy sauce

1 tbsp sweet chili sauce

50 g cashew nuts

CULINARY TIP

Why not add some Casave?

Delicious with casave – or seaweed chips and a sweet and sour cucumber salad, with lemon juice, ginger syrup, sesame oil, chili pepper flakes, salt and sesame seeds.

 2 SERVINGS

 30 MIN

 INTERMEDIATE

Want to have a taste of Asia in the comfort of your home? Try this vegan recipe made with Garden Gourmet Sensational Filet Pieces Asian seasoning, paired with ginger and asparagus. Simple, quick, and delicious!

PREPARATION

1. Prepare the veggies

Peel and chop the garlic. Grate the ginger and cut the spring onion into about 1 inch pieces and the bell pepper into strips. Depending on the size, cut the broccoli in half lengthwise. Coarsely chop the cashew nuts.

2. Cook the noodles

Cook the noodles according to the instructions on the package. Drain and keep warm with a lid on the pan.

3. Fry the Sensational filet pieces

Heat some oil in the wok pan and fry the Sensational Filet pieces until golden brown. Scoop them out of the pan onto a plate.

4. Stir-fry the veggies

Stir fry the ginger and garlic briefly in the oil and add the broccoli, bell pepper and spring onion. Stir-fry everything in a few minutes until crispy.

5. Stir-fry with the pieces, season, and serve!

Add the filet pieces, stir fry briefly and season with soy sauce and some sweet chili sauce. Serve the chopped cashew nuts and roughly chopped coriander and a lime separately.

6. Take it to the next level!

TIP: Delicious with cassava – or seaweed chips and a sweet and sour cucumber salad, with lemon juice, ginger syrup, sesame oil, chili pepper flakes, salt and sesame seeds

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