

INGREDIENTS

 2 SERVINGS

 20 MIN

 EASY

1 pack of Garden Gourmet
Vegetable Balls

250 g red bell pepper

200 g spring onion

1 lime

150 g wok noodles of your choice

1 tbsp roasted sesame seeds

1 tbsp wok oil

4 tbsp sweet chili stir-fry sauce

Enjoy these Quick Noodles with Vegetable Balls Sweet Chili and Bell Peppers, a flavor-packed dish that will satisfy your cravings in no time. This recipe features vegetable balls, tossed with vibrant bell peppers and tossed in a delectable sweet chili sauce, all served over a bed of perfectly cooked noodles. With its quick and easy preparation, it's the ideal choice for a delicious and satisfying meal on busy days.

PREPARATION

1. Prep the veggies and cook the noodles

Slice the bell pepper into thin strips and the spring onion into diagonal pieces of about 3 cm. Cook the noodles according to the instructions on the package.

2. Stir-fry the bell pepper

Meanwhile, stir-fry the bell pepper strips in some wok oil for a few minutes until translucent but still crispy.

3. Mix it

Add the spring onion and stir-fry briefly. Then, stir in the stir-fry sauce and mix it with the noodles.

4. Cook the vegetable balls, serve and enjoy

Cook the vegetable balls according to the instructions on the package. Divide the noodles into bowls and place the vegetable balls on top. Garnish with sesame seeds and lime wedges.

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