

Masala Noodles

We all love noodles and they are such an easy mid-week meal. This is my spicy version and I hope you will enjoy this recipe.

Serves 2

Ingredients

oil of choice

7-8 fresh curry leaves (skip if unavailable)

1 green chilli, finely chopped

1 red onion, finely chopped

2 pack super noodles

1 medium tomato, finely chopped

100g frozen peas

1 tsp ground cumin

1 tsp ground coriander

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp chilli powder

$\frac{1}{2}$ tsp turmeric powder

Method

– Bring a pan of water to a boil. Add the noodles and cook for 4-5 minutes. Drain and set aside.

– Add 2 tbsp of oil to a hot pan. Add the curry leaves and green chilli. Let them sizzle for 1 minute.

– Add the onion and cook for 5 minutes.

– Add the tomatoes, peas, and all the spices, along with the spice sachet that comes with the noodles. Mix well.

– Add the cooked noodles. Mix well and cook on high heat for 2 minutes.

Time to serve!