

Lime and Lemongrass Noodle Bowl

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

INGREDIENTS

2 portion(s)

For the lime & lemongrass paste:

- 4** spring onions, sliced
- 2** stalks of lemongrass, sliced
- 1 piece** of ginger, peeled & sliced
- 1** clove of garlic, peeled and roughly chopped
- zest of a lime

For the noodle bowls:

- 120 g** 100% buckwheat soba noodles, cooked according to packet instructions
- 2** carrots, sliced
- 1** red pepper, sliced
- 1** tin of coconut milk
- 0.5** gluten-free vegetable stock cube
- 1** chicken breast, diced
- 2 handful** of spinach
- freshly ground black pepper to season
- rapeseed oil for cooking
- 1** lime (juice)
- 2 tbsp** [Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce](#)
- 1 handful** of dry roasted peanuts, lightly crushed

PREPARATION

Step 1

To make the flavour paste, pop all of the ingredients in a blender along with a splash of water and blend until smooth.

Step 2

Put a saucepan on a high heat with a splash of rapeseed oil. Add the chicken, carrots and peppers, season with freshly ground black pepper, stir and let it cook for a minute.

Step 3

Stir in the lime and lemongrass paste and let it cook for a couple more minutes.

Step 4

Crumble the stock cube in. Pour in the coconut milk, season again with black pepper and stir to combine. Let it simmer for a couple of minutes.

Step 5

Add the spinach, stir and cook until the spinach has wilted.

Step 6

Take the pan off the heat, stir in the tamari gluten-free soy sauce and squeeze in the juice of a lime.

Step 7

To serve, divide the noodles between two bowls,

ladle over the sauce, drizzle a bit more tamari on top and finish with a sprinkling of the crushed peanuts. Enjoy!