

Satay Noodle Soup

*A spicy and warming coconut broth with a hearty dose of peanut butter.
The Udon noodles soak up all the delicious flavours.*

Ingredients

1 Packet Pad Thai Sauce
1c crunchy peanut butter (Can use the whole jar)
2x 1L Real vegetable stock
1 270ml can coconut milk
2x 400g packet Dried Udon noodles (GF spaghetti or Rice noodles can be used if preferred)
1 (410g) canned pea
1 (410g) tin Whole kernel corn
1 (400g) tin sliced mushrooms in butter sauce
Extra 1packet (40g) peanuts can to chop to sprinkle over soup before serving

How to make

1. Place Pad Thai sauce, peanut butter, vegetable stock coconut milk in a large pot.
2. Bring to the boil stirring to mix in the peanut butter.
3. When boiling add the drained peas, mushrooms and Udon noodles.
4. Boil 10-15mins

Pour into bowls, make sure to get a good mix of broth, noodles and veggies.
Chopped peanuts can be sprinkled over the soup.

NB can add chopped bok choy or other fresh green leafy vegetable at the end of the cooking time



