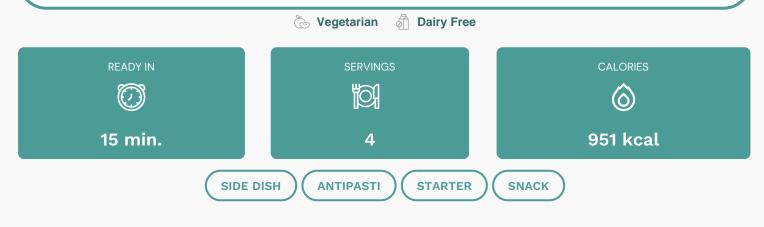


Warm Dressed Noodle Salad



Ingredients

I large carrots cut into small batons
3 tbsp crunchy peanut butter
1 tsp ground ginger
1 tbsp honey
100 g freshly peas frozen podded (would do)
4 servings grinding of pepper black good
1 tablespoon rapeseed oil
0.5 large bell pepper red cut into strips

	300 g rice noodles	
	6 spring onion (scallions)	
	100 g sugar snap peas sliced in half lengthwise	
	250 ml unrefined sunflower oil	
Equipment		
	bowl	
	whisk	
	wok	
<u>.</u>		
DII	rections	
	Soak the noodles in warm water for a few minutes to soften them, then drain and pop into a large bowl.	
	Blanch the carrot batons for a few minutes, to take the bite out of them.	
	Heat the rapeseed oil in a wok, then when it's really hot add the carrots, spring onions and sugar snap peas and cook for a couple of minutes before adding the peppers and fresh peas. Give it another couple of minutes then add to the bowl with the noodles and mix well.	
	In another bowl whisk up all the dressing ingredients, then pour over the noodles and mix well before serving.	
	Enjoy!Notes: If I had some, I would have added some sesame seeds to my noodle salad, but that is optional.	
Nutrition Facts		
	PROTEIN 3.45% FAT 63.48% CARBS 33.07%	

Properties

Glycemic Index:74.36, Glycemic Load:39.85, Inflammation Score:-10, Nutrition Score:24.03347805272%

Flavonoids

Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg Kaempferol: 0.29mg, Kaempferol: 0.29mg, Kaempferol: 0.29mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 2.01mg, Quercetin: 2.01mg, Quercetin: 2.01mg, Quercetin: 2.01mg

Nutrients (% of daily need)

Calories: 950.65kcal (47.53%), Fat: 67.81g (104.33%), Saturated Fat: 7.03g (43.92%), Carbohydrates: 79.5g (26.5%), Net Carbohydrates: 73.76g (26.82%), Sugar: 9.89g (10.98%), Cholesterol: Omg (0%), Sodium: 213.54mg (9.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.29g (16.58%), Vitamin E: 25.7mg (171.33%), Vitamin A: 4292.08IU (85.84%), Vitamin C: 55.72mg (67.53%), Vitamin K: 58.92µg (56.12%), Manganese: 1mg (49.87%), Fiber: 5.74g (22.95%), Phosphorus: 212.69mg (21.27%), Selenium: 13.38µg (19.11%), Folate: 64.59µg (16.15%), Vitamin B3: 3mg (15.02%), Magnesium: 51.91mg (12.98%), Vitamin B6: 0.24mg (12.18%), Iron: 2.17mg (12.06%), Vitamin B1: 0.17mg (11.54%), Copper: 0.22mg (11.18%), Potassium: 383.43mg (10.96%), Zinc: 1.46mg (9.74%), Vitamin B2: 0.12mg (7.31%), Calcium: 57.51mg (5.75%), Vitamin B5: 0.52mg (5.21%)