



Carrot Noodles With Cheats Satay

Preparation time: 6 minutes | Cooking time: 3 minutes | Serves: 4

6 large carrots, peeled
1 cup crunchy peanut butter
2 tbsp light soy sauce
1 tbsp sesame oil

2 tbsp boiling water
Juice of 3 limes
Fine ginger batons, coriander leaves and sliced shallots, to serve

1 Use a spiralizer to make noodles from the carrots, then place into the **Microsafe™ Rice Cooker 2.75 L** with 2 tbsp water. Fit the lid, then cook on high power (900W) for 2½ minutes with lid steam release vent open. Set aside with the lid on for 3 minutes, then drain.

2 Meanwhile, mix the peanut butter, soy sauce and sesame oil with 2 tbsp boiling water in a bowl and beat until smooth. Mix gently with the noodles, then drizzle with the lime juice. Top with the ginger, coriander and shallots to serve

Handy Tip: It's important not to stir the lime juice into the peanut butter sauce base as the acidity will cause the peanut mixture to seize. It can be added only once the sauce is on the noodles already.

