

## Delicious Peanut Red Curry Noodle Bowl

### Description

*This noodle bowl is ready in a few minutes and has a spicy and delicious taste*

**Prep time:** Five minutes

**Cook time:** Ten minutes

**Total time:** Fifteen minutes

**Serving:** 1

### Ingredients

- 1 8oz pack of shirataki noodles
- 2 tablespoons of unsweetened peanut butter
- 2-3 teaspoons of Thai red curry paste
- 2 teaspoons of low-sodium tamari
- 1 teaspoon of sesame oil
- 1/4 teaspoons of grated ginger
- 1/4 cup of sliced bell peppers
- 1/4 cup of fresh edamame
- 1 teaspoon of fresh lime juice

### Garnishes

- A pinch of red pepper flakes
- Some chopped peanuts Extra
- lime juice

### Instructions

1. Rinse and drain the noodles, then transfer to a frying pan placed over medium heat and cook until the noodles are dry.
2. Add in the curry paste, peanut butter, tamari, grated ginger, sesame oil, and bell pepper to the pan and combine to form a sauce.
3. Cook the sauce for about five minutes until heated through and the peppers are softened. Remove from the heat source and transfer into a bowl.
4. Top with preferred garnish and edamame. Serve.