



## Satay lamb & peanut stir-fry

Preparation time: 10 minutes

Cooking time: 12 minutes

Serves: 4

450g thin hokkien noodles

1 cup peanuts

2 tablespoons extra light or peanut oil

400g lamb loin, thinly sliced

1 red onion, cut into thin wedges

400g button mushrooms, halved

1 large red capsicum, deseeded, thinly sliced

1 bunch choy sum, leaves separated, stems chopped

1 cup peanut sauce

1/4 cup coconut milk

1. Place noodles in a heatproof bowl. Cover with warm water. Stand 5 minutes. Drain and separate noodles carefully.
2. Place the wok over high heat. Add the peanuts and stir-fry 2-3 minutes or until nuts are toasted. Transfer to a plate. Wipe wok clean and heat over high heat until hot.
3. Add 2 teaspoons oil and swirl around the wok. Add half the lamb and stir-fry for 1 minute or until sealed. Transfer to a plate. Repeat with oil and lamb.
4. Add the remaining oil to the wok. Add onions and mushrooms stir-fry 1 minute. Add the capsicum and choy sum stems. Stir-fry 1 minute. Add the lamb, combined peanut sauce and coconut milk and stir-fry 2 minutes. Add noodles, choy sum leaves and peanuts, stir-fry 1-2 minutes or until heated through. Serve immediately.