Peanut Sauce Stir-fry

Amount As much as you make!

Ingredients

- A couple carrots
- 1 onion
- Minced garlic
- Minced fresh ginger
- Sweet chili sauce
- Peanut butter
- Splash of soy sauce
- Sesame oil
- Snow peas
- Stir fry noodles, cooked

Steps

1. Chop carrots and an onion.
2. Dollop sesame oil in pan.
3. Add generous amount of garlic + ginger (we used powdered; use fresh if you can).
4. Cook carrots + onion under tender.
5. Add large glop peanut butter, pour in some sweet chili sauce, dollop soy sauce.
6. Add stir fry noodles and cook for a bit.
7. Add snow peas at the end so they're still a little crispy.

Notes

Can add other vegetables or if you're carnivorous, some kind of meat.