



Organic  
Plant  
Protein

Meat replacement:  
*PlantMate*  
**CHUNKS**



## THAI NOODLES - plantbased

### Ingredients for 4 servings

80 g **PlantMate Chunks**  
Vegetable stock, 1 cube  
4 Carrots  
2 Onions  
300 g Cabbage  
120 g Green beans  
4 tsp Thai spice-mix  
2 tbsp Curry paste  
Salt  
400 g Noodles

Thai Spice ex: 1/4 lime,  
2 tsp. ground ginger, 1 tsp. dried  
lemongrass, 1/2 tsp. dried basil  
and 1/2 tsp. dried chili flakes

### Procedure

- Soak the chunks in 1L of cold water, add 10 g salt and one cube of vegetable stock for 30 minutes and drain
- Chop vegetables into appropriate sizes
- Cook noodles according to package instructions and drain.
- Fry the vegetables at middle high heat in a wok or frying pan
- Add curry paste, spice-mix and chunks
- Fry until the chunks have a nice crust
- Add noodles and mix
- Add more hot water and vegetable stock if more sauce is preferred

### Serving suggestion:

Top with soy sauce, lime and fresh cilantro

[www.OrganicPlantProtein.dk](http://www.OrganicPlantProtein.dk)

