Mooli Noodles



2.4:1 ratio

- Preparation time: 10 minutes
- Cooking time: 5 minutes
- Recipe makes 1 portion

Recipe provides **approximately**:

| Nutritional content | Quantity | Your recipe/MKD exchanges |
|---------------------|----------|---------------------------|
| Fat | 9.2g | |
| Protein | 0.9g | |
| Carbohydrate | 2.9g | |
| Energy (calories) | 98kcal | |



Mooli Noodles

| Ingredients | Quantity | Your recipe |
|------------------------------|----------|-------------|
| Olive Oil | 4g | |
| Sesame Oil | 5g | |
| Chinese Five Spice | 1g | |
| Mooli, peeled and spiralised | 100g | |

Method:

- 1. Heat olive oil and sesame oil together over a high heat and add the Chinese five spice.
- 2. Add mooli to the pan and fry for approx. 5 minutes until it starts to brown.
- **3.** Serve as an accompaniment to a main meal.



Always check with your dietitian what is suitable for you

Great as a side for many meals e.g. Thai Chicken Curry! (see recipe)

