Main dishes / Thailand

rice noodles with chickpeas and bean sprouts · Thailand

A modern Thailand-inspired noodle or pasta dish with bean sprouts and drained cooked chickpeas.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g rice noodles
- ☐ 500 g bean sprouts
- ☐ 20 ml lime juice
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked chickpeas
- ☐ 20 g vegetarian red curry paste
- ☐ 10 g Thai basil

Let's make it.

01 Cook the rice noodles according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the bean sprouts and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the bean sprouts and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Rinse and drain the drained cooked chickpeas, then heat until piping hot throughout.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the vegetarian red curry paste, lime juice, Thai basil and taste before serving.

AI-developed, not kitchen-tested.

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