

**INGREDIENTS** 2 SERVINGS 20 MIN EASY

1 pack of Garden Gourmet  
Vegetable Balls

250 g red bell pepper

200 g spring onion

1 lime

150 g wok noodles of your choice

1 tbsp roasted sesame seeds

1 tbsp wok oil

4 tbsp sweet chili stir-fry sauce

Enjoy these Quick Noodles with Vegetable Balls Sweet Chili and Bell Peppers, a flavor-packed dish that will satisfy your cravings in no time. This recipe features vegetable balls, tossed with vibrant bell peppers and tossed in a delectable sweet chili sauce, all served over a bed of perfectly cooked noodles. With its quick and easy preparation, it's the ideal choice for a delicious and satisfying meal on busy days.

**PREPARATION****1. Prep the veggies and cook the noodles**

Slice the bell pepper into thin strips and the spring onion into diagonal pieces of about 3 cm. Cook the noodles according to the instructions on the package.

**2. Stir-fry the bell pepper**

Meanwhile, stir-fry the bell pepper strips in some wok oil for a few minutes until translucent but still crispy.

**3. Mix it**

Add the spring onion and stir-fry briefly. Then, stir in the stir-fry sauce and mix it with the noodles.

**4. Cook the vegetable balls, serve and enjoy**

Cook the vegetable balls according to the instructions on the package. Divide the noodles into bowls and place the vegetable balls on top. Garnish with sesame seeds and lime wedges.

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