

Spicy Asian Noodle Stir-Fry with Crispy Potato and Nut Topping

A vibrant dairy-free Asian main dish combining stir-fried pasta with crunchy nuts, caramelized onions, and crispy potato slices for texture and flavor.



Main Dish

Asian

30 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 80g rice noodles or thin pasta
- 1 medium potato
- 1 small onion
- 2 tbsp mixed nuts (cashews, peanuts, or almonds)
- 1 tbsp soy sauce (or tamari for gluten-free)
- 1 tsp sesame oil
- 1 clove garlic, minced
- 1/2 tsp chili flakes
- 2 tbsp vegetable oil
- Salt to taste
- Fresh cilantro or green onions for garnish (optional)

Steps

- 1 Peel the potato and slice into thin rounds. Pat dry.
- 2 Heat 1 tbsp vegetable oil in a pan over medium heat. Fry potato slices until golden and crispy. Remove and set aside.
- 3 Soak or boil the noodles according to package instructions until al dente. Drain and set aside.
- 4 Chop the onion thinly and roughly chop the nuts.
- 5 In the same pan, add remaining oil, sauté garlic and onions until soft and caramelized.
- 6 Add the noodles, soy sauce, sesame oil, and chili flakes to the pan. Toss to combine and heat through.
- 7 Stir in half the chopped nuts.
- 8 Plate the noodles and top with crispy potato slices and remaining nuts.
- 9 Garnish with cilantro or green onions if desired. Serve hot.