

Pesto Edamame Noodles



Serves 2

Ingredients

1. Edamame Noodles	2 Portions	Portion as per instructions
2. Carrots	1	Made into slithers
3. Pine Nuts	Handful	We use the brought packs of pine nuts
4. Coriander	Handful	Torn and we like to use fresh but dried is fine too
5. Garlic	1 Clove	We like to use the frozen - already prepared garlic
6. Basil	Handful	Chop finely
7. Olive Oil	Glug	
8. Parmesan	Handful	Grate or brought ready made – small handful for each portion

Instructions

1. Heat a pan with some olive oil while you are boiling some water
2. Add in the noodles and carrots to the pan, bring to boil and simmer for 4 minutes (don't go by instructions that's too long and it will go mushy!)
3. Add the pine nuts, coriander, basil and garlic and stir frequently until the edamame noodles are cooked
4. Drain the noodles and mix in the pine nuts and mixture from your pan
5. Add another glug of olive oil
6. Plate up and top with parmesan and some fresh basil

If using lots of ingredients and you have some left over use for another meal or you can also freeze all of this ingredients for another day.

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