

# 10-Minute Chili Almond Butter Noodles

Full of Plants

Better than takeout chili noodles infused with ginger, garlic, shallots, and chili! Super creamy, spicy, and ready in just 10 minutes!

★★★★★ 5 from 3 votes



**COURSE**  
Main Course

**CUISINE**  
Asian

**SERVINGS**  
2

**CALORIES**  
388 kcal

## INGREDIENTS

- 3 ounces dry noodles (linguine, spaghetti, or fettuccine)
- 1 tbsp neutral oil
- 1 tbsp toasted sesame oil
- 1 tbsp minced ginger
- 2 cloves garlic , minced
- 1 shallot , minced
- 2 tbsp chopped green onions
- 1 tbsp korean chili flakes (adjust to taste)
- 2-3 cremini mushrooms finely diced
- 2 tsp soy sauce
- 1 tsp maple syrup
- 2 tbsp almond butter
- 1 tbsp lime juice
- fresh cilantro for topping

## INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Once boiling, add the noodles and cook according to the package instructions (make sure to save some of the pasta water). In the meantime, prepare the sauce.

2. Heat the oil and toasted sesame oil in a medium saucepan. Once hot, add the minced ginger, garlic, and shallot. Cook for about 2 minutes. Next, add the green onions and cook for one more minute.
3. Add the korean chili flakes, diced mushrooms, soy sauce, and maple syrup. Cook for another 3-5 minutes, or until the mushrooms are cooked. Turn off the heat, stir in the almond butter, and about 3 tablespoons of the pasta water.
4. Drain your noodles and add them to the sauce. Stir to coat the noodles, divide into serving bowls and add a squeeze of lime. Top with fresh cilantro and serve immediately!

## NUTRITION

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Serving: 1serving

Calories: 388kcal

Carbohydrates: 40.3g

Protein: 10.9g

Fat: 23.2g

Fiber: 2.4g

Sugar: 3.4g



### DID YOU MAKE THIS RECIPE?

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