



Cornish Chilli Jam Stir Fry

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A fresh and healthy Cornish Chilli Jam Stir Fry.
A perfect quick and easy mid-week meal that is packed full of flavour!

INGREDIENTS

1 tbsp of The Cornish Larder Chilli Jam
300g mixed vegetables
2 portions of noodles - pre cooked
2 tsp of soy sauce
2 tsp groundnut oil
1 handful of chopped coriander
2 chopped spring onions
2 Lime wedges

1. Add your groundnut oil to a wok, once hot add your vegetables and stir fry until tender
2. Toss into the wok the pre cooked noodles with the chill jam
3. Mix to combine and allow the jam to slightly caramelise for 2-3 mins before adding in soy sauce.
4. Serve with plenty of chopped coriander, spring onion & a squeeze of lime