



# CHEESY SPICY NOODLES

## KAMADO

### Ingredients:

- 1 packet of noodles and bag of spices
- 100 g oyster mushrooms
- 3 slices cheddar cheese
- 1 egg
- 1 tbsp Go-Tan sriracha lime poke and salad dressing
- 15 ml milk
- 1 clove of garlic
- 1 tsp cayenne pepper
- fried onions
- sesame seeds
- seaweed snack

### REQUIREMENTS:

- Kamado
- pro set
- teppanyaki plate
- cast iron pan

Light the Marabu charcoal and heat the Kamado to 200 °C. For this recipe, work with indirect heat. Place the pro set in the Kamado and put the heat shield on the lowest level and place half a Teppanyaki plate and half a grill on the highest level.

Drizzle some olive oil on the Teppanyaki plate and then fry the oyster mushrooms until they turn a nice golden brown colour.

Next, cook the noodles for 2 minutes on the cooker and then drain them.

For the spicy cheese sauce, finely chop the garlic clove and mix it with milk, cheddar cheese, the noodle seasoning bag, cayenne pepper and the Go-Tan sauce in a cast-iron pan on the Kamado or on the cooker. Then stir this into a smooth sauce.

Next, fry the egg with some salt and pepper on the Teppanyaki plate and you can add the noodles to the cheese sauce in the meantime. Briefly stir the noodles and sauce together.

**Kamado set up:**  
indirect heat

Now you can start serving, first put the noodles on your plate, add the oyster mushrooms and the egg on top of the noodles and finish off with the fried onions, sesame seeds and the seaweed snack.

Enjoy your meal!