




### Product Spotlight: Kaffir Lime Leaf


Kaffir lime leaves are rich in oils so only a couple of leaves are needed to add fragrant flavour.



## Vietnamese Crunchy Peanut Noodle Bowl

Fragrant lemongrass and kaffir lime leaf dressing drizzled over sautéed baby king oyster mushrooms, crunchy peanuts, fresh vegetables and noodles.

 30 minutes

 4 servings

 Plant-Based

## Stir-fry it!

*Instead of serving the vegetables fresh, you can stir-fry them in a large frypan until tender. Remove from the heat and stir through cooked noodles and dressing to coat well.*

Per serve: **PROTEIN** 14g **TOTAL FAT** 11g **CARBOHYDRATES** 70g

## FROM YOUR BOX

LEMONGRASS	1 stem
KAFFIR LIME LEAVES	2 doubles
SPRING ONIONS	1 bunch
BABY KING OYSTER MUSHROOMS	2 packets
ROASTED/SALTED PEANUTS	2 packets
SNOW PEAS	1 bag
CARROTS	2
RED CHILLI	1
BEAN SHOOTS	1 bag
NOODLES	1 packet

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari), rice wine vinegar, sweet chilli sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

To use whole lemongrass stalk, slice off the very bottom and peel off any dried-out layers. Then bash the woody top end with a rolling pin, or something hard, to soften and help release some of the aromatic oils.



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### 1. PREPARE THE SAUCE

Bring a saucepan of water to a boil.

Finely chop lemongrass (see notes) and kaffir lime leaves. Add to a bowl along with **2 tbsp soy sauce, 2 tbsp sweet chilli sauce, 2 tbsp vinegar, 1 tbsp water and pepper.** Stir to combine.



### 4. COOK THE NOODLES

Add noodles to boiling water and cook according to packet instructions. Drain and rinse in cold water.



### 2. COOK THE MUSHROOMS

Heat a frypan over medium-high heat with **oil.** Chop spring onions (reserve green tops). Add to pan along with mushrooms and 1 1/2 tbsp prepared sauce. Cook, stirring occasionally, for 4-6 minutes. Add peanuts and cook for a further 2 minutes. Remove from heat.



### 5. FINISH AND SERVE

Divide noodles among bowls. Top with fresh vegetables and mushrooms. Serve with remaining sauce.



### 3. PREPARE VEGETABLES

Trim and slice snow peas. Thinly slice carrots, chilli and reserved spring onion green tops. Set aside with bean shoots.

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