

**Product Spotlight:  
Peanuts**

Although peanuts have “nuts” in their name, they are legumes. Like peas and beans, they are edible seeds enclosed in a pod.



## Saucy Peanut Chicken Noodles

### with Lime

Creamy coconut and lime satay sauce tossed with rice vermicelli noodles, chicken mince and Asian greens, topped with chopped roasted peanuts.



20 minutes



2 servings



Chicken

3 March 2023

## Boost the flavour!

*You can add some peanut butter, chopped garlic or grated ginger to the sauce for a flavour boost!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	52g	60g	150g

## FROM YOUR BOX

RICE VERMICELLI	1 packet
ROASTED PEANUTS	1 packet (60g)
COCONUT MILK	400ml
LIME	1
RED CAPSICUM	1
ASIAN GREEN BULBS	2
CARROT	1
SPRING ONIONS	1 bunch
CHICKEN MINCE	300g

## FROM YOUR PANTRY

oil for cooking, soy sauce, sweet chilli sauce

## KEY UTENSILS

large frypan, saucepan, stick mixer or blender

## NOTES

To remove any sand from the Asian greens, separate and rinse them before slicing.

Rinse the noodles under cold water before tossing if they are sticking together.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook according to packet instructions or until al dente. Drain, rinse and set aside.



### 2. PREPARE THE SAUCE

Using a stick mixer, blend 1/2 peanuts with coconut milk, **1 tbsp sweet chilli sauce**, **2 tbsp soy sauce** and 1/2 lime juice (wedge remaining) until smooth. Set aside.



### 3. PREPARE THE VEGETABLES

Slice capsicum and Asian greens (see notes). Julienne or ribbon carrot using a vegetable peeler. Slice spring onions, keep white ends separate.



### 4. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Add chicken, white ends of spring onions and **1/2 tbsp soy sauce**. Cook for 5-7 minutes. Pour in peanut sauce and simmer for 1 minute.



### 5. TOSS THE NOODLES

Stir vegetables into sauce until tender. Toss in cooked noodles until combined (see notes). Season with **soy sauce** to taste.



### 6. FINISH AND SERVE

Divide noodles among bowls. Chop remaining peanuts and use to garnish. Serve with lime wedges.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

