

**Product Spotlight:
Thai Basil**

Thai basil has a purple stem and an aroma of liquorice, cinnamon and mint. It still holds its flavour after cooking, whereas sweet basil is best enjoyed fresh!



Chicken Noodles

with Thai Basil

Stir-fry rice vermicelli with tender pieces of chicken, Asian greens and cashews, all tossed together with lime and sweet Thai basil leaves.



25 minutes



2 servings



Chicken

14 April 2023

Spice it up!

You can add some sweet chilli sauce to the noodles for extra sweetness and spice!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	48g	18g	112g

FROM YOUR BOX

RICE NOODLES	1 packet
LIME	1
TOMATO PASTE	1 sachet
ASIAN GREENS BULBS	2
CARROT	1
SHALLOT	1
CHICKEN STIR-FRY STRIPS	300g
ROASTED CASHEWS	1 packet
THAI BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, pepper, fish sauce (or soy sauce), sugar (of choice)

KEY UTENSILS

large wok or frypan, saucepan

NOTES

Rinse the noodles under cold water after boiling to prevent them from overcooking.

We used brown sugar and sesame oil in this dish.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook for 3–5 minutes or until al dente. Drain and rinse well under cold water (see notes).



2. PREPARE THE SAUCE

Combine lime zest and juice from 1/2 lime (wedge remaining) with tomato paste, **2 tbsp fish sauce**, **1 tbsp sugar** and **2 tbsp oil** in a bowl (see notes).



3. PREPARE THE VEGETABLES

Trim and slice Asian greens. Julienne or ribbon carrot. Slice shallot. Keep separate.



4. COOK THE STIR-FRY

Heat a large wok or frypan over high heat with **oil**. Add chicken and shallot. Cook for 3 minutes until browned. Add remaining vegetables and cook for a further 5 minutes.



5. TOSS THE NOODLES

Reduce heat to medium. Toss in cooked noodles and prepared sauce until well combined. Season with **fish sauce** and **pepper** to taste.



6. FINISH AND SERVE

Divide noodles among bowls. Chop cashews, pick basil leaves 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**

