

**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



4 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
	41g	37g	76g

FROM YOUR BOX

RICE VERMICELLI	1 packet
ROASTED PEANUTS	1 packet (80g)
COCONUT MILK	400ml
LIME	1
RED CAPSICUM	1
ASIAN GREENS	1 bunch
CARROT	1
SPRING ONIONS	1 bunch
CHICKEN MINCE	600g

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 juice from 1/2 lime (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 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**

