

for the
little onesMeatBALLS,
NOODLES & PEANUTS

thai Beef NOODLES



25 Minutes



4/6 Servings



Beef

This dish is flavourful and healthy, perfect for little ones! Seasoned beef mince served over noodles with fresh veggies and a tangy dressing. Easy to customise for the whole family!

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE NOODLES	375g	3 x 200g
LIME	1	2
GINGER	1 piece	2 pieces
GARLIC CLOVE	1	2
BABY CUCUMBERS	1 punnet	2 punnets
TOMATOES	3	4
MINT	1 packet	1 packet
PEANUTS	60g	2 x 60g
BEEF MINCE	600g	600g + 300g

FROM YOUR PANTRY

sesame oil, soy sauce (or fish sauce), maple syrup (or sugar)

COOKING TOOLS

large saucepan, frypan

Use the beef mince to make meatballs if you like! You can serve the noodles and meatballs in lettuce leaves for a fun twist.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK THE NOODLES

Bring a large saucepan of water to a boil. Add **noodles** and cook for 4 minutes or until tender. Drain and rinse thoroughly in cold water. Set aside.

Zest lime and set aside for step 4.



4. COOK THE BEEF

Heat frypan with **oil** over medium-high. Add **beef mince** and cook 6 mins, breaking up with a spatula. Season with **reserved lime zest** and **1-2 tbsp soy sauce**, then stir in **3 tbsp prepared sauce**.

6P - use 2-3 tbsp soy sauce and 4 tbsp prepared sauce.



2. MAKE THE SAUCE

Grate **ginger** to yield 1/2-1 tbsp and crush **garlic**. Mix with **lime juice**, **2 tbsp sesame oil**, **3 tbsp soy sauce**, **1-2 tbsp maple syrup** and **2 tbsp water**.

6P - mix ginger, garlic, juice from 2 limes, 3 tbsp sesame oil, 4-5 tbsp soy sauce, 2 tbsp maple syrup and 3 tbsp water.



5. FINISH AND SERVE

Serve **noodles** in bowls topped with **beef**, **fresh vegetables**, **peanuts** and **sauce** to taste.

tip You may need to rinse the noodles one more time in cold water before serving as they easily stick together.



3. PREPARE REMAINING INGREDIENTS

Slice **cucumbers** and wedge **tomatoes**. Pick and slice **mint** leaves (or leave whole) and roughly chop or crush **peanuts**.

tip Add any other favourite ingredients you may have such as mango, capsicum or bean shoots!