



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Peanuts

Although peanuts have “nut” in their name, they are actually legumes. Just like their relatives peas and beans, they are edible seeds enclosed in a pod.



C4 Stir-fry Beef Noodles with Peanuts

Rice vermicelli noodles topped with crispy beef mince, fresh cucumber, bean shoots and spring onion, finished with a zesty lime dressing and chopped roasted peanuts.

 25 minutes

 4 servings

 Beef

17 June 2022

Change it up!

You can serve the noodles, beef and salad in lettuce cups for a fun family dinner! Any leftovers can be rolled in rice paper rounds to make fresh spring rolls.

FROM YOUR BOX

RICE NOODLES	1 packet
LIME	1
SPRING ONIONS	1 bunch
CARROTS	2
LEBANESE CUCUMBER	1
RED CHILLI	1
BEEF MINCE	600g
BEAN SHOOTS	1 bag
ROASTED PEANUTS	1 packet (40g)

FROM YOUR PANTRY

sesame oil, soy sauce, sweet chilli sauce, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

You can use fish sauce instead of soy sauce for a more authentic flavour!

Remove the seeds from the chilli if you prefer less spice!



1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and cook according to packet instructions until al-dente. Drain and rinse under cold water.



2. PREPARE THE DRESSING

Zest and juice 1/2 lime (wedge remaining). Combine with **2 tbsp water**, **3 tbsp soy sauce**, **3 tbsp sweet chilli sauce** and **2 tbsp sesame oil** (see notes).



3. PREPARE THE VEGETABLES

Slice spring onions (reserve some green tops for garnish). Julienne or ribbon carrots. Slice cucumber into crescents. Slice chilli (see notes). Keep separate.



4. COOK THE BEEF

Heat a frypan over medium-high heat. Add beef, spring onions and 2 tbsp dressing. Cook for 6-8 minutes, breaking up mince as you go. Season with **salt and pepper**. Remove from pan.



5. TOSS THE NOODLES

Toss noodles, carrots, 1/2 the bean shoots and 3-4 tbsp dressing in the pan until combined. Take off heat.



6. FINISH AND SERVE

Divide noodles among bowls. Top with beef, cucumber, chilli (to taste) and remaining bean shoots. Chop peanuts and use to garnish along with spring onions. Serve with lime wedges and remaining dressing.

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**

