



### Product Spotlight: Lime

Did you know? Seedless limes are classified as a parthenocarpic fruit, meaning the flowers don't require pollen to make fruit. Though some fruits are grown to have no seeds, seedless limes are naturally occurring!



## Satay Chicken Noodles

Tender chicken pieces in a cashew satay sauce on a bed of sesame rice vermicelli noodles finished with fresh toppings and lime.



20 minutes



2 servings



Chicken

### Switch it up!

*You can use the ingredients to make lettuce cups or rice paper rolls that the family can assemble at the table! For a warmer dish, stir-fry the noodles with the capsicum and carrot.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 37g     | 24g       | 67g           |

## FROM YOUR BOX

|                         |          |
|-------------------------|----------|
| RICE VERMICELLI NOODLES | 1 packet |
| RED CAPSICUM            | 1        |
| LEBANESE CUCUMBER       | 1        |
| CARROT                  | 1        |
| ROASTED CASHEWS         | 40g      |
| CHICKEN TENDERLOINS     | 300g     |
| LIME                    | 1        |
| SATAY SAUCE             | 1 bottle |

## FROM YOUR PANTRY

sesame oil, soy sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

Rinse the noodles again in cold water to loosen if they are stuck together.

Use coconut milk instead of water if you prefer a creamier finish. The sauce can also have a little heat; if you're sensitive to spice, add more water to thin it out.



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### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Cook **noodles** according to packet instructions or until al dente. Drain, rinse and return to saucepan (for step 4).



### 2. PREPARE THE TOPPINGS

Slice **capsicum** and **cucumber**. Julienne or ribbon **carrot**. Chop **cashews**. Set aside.



### 3. COOK THE CHICKEN

Heat a frypan over medium-high heat. Coat **chicken** with **1/2 tbsp soy sauce** and **1/2 tbsp sesame oil**. Cook for 8-10 minutes, turning (see step 5).



### 4. DRESS THE NOODLES

Meanwhile, whisk together **lime zest, juice from 1/2 lime** (wedge remaining), **1 tbsp soy sauce** and **1 tbsp sesame oil**. Toss with cooked **noodles** until well combined (see notes).



### 5. ADD THE SAUCE

Pour **satay sauce** and **1/4 cup water** over **chicken**. Simmer for 1 minute until heated through (see notes).



### 6. FINISH AND SERVE

Divide **noodles, chicken** and **satay sauce** among bowls. Add **fresh toppings**, garnish with **cashews** and 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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

