



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Turban Chopsticks

Turban Chopsticks is a local Perth-based business creating a range of meal kits including hand roasted spices to bring the perfect balance to your meal. Add any protein and veggies to suit your taste!



E4 Fish Larb with Kaffir Lime Leaves and Chilli Jam

White fish fillets cooked with kaffir lime leaf served larb-style with noodles tossed with Turban Chopsticks mild chilli jam and fresh vegetables.

 20 minutes

 4 servings

 Fish

4 February 2022

Spice it up!

If you wanted to add extra flavour to this dish you could use fish sauce and finely sliced lemongrass to make a sauce with the chilli jam.

Per serve: **PROTEIN** 27g **TOTAL FAT** 1g **CARBOHYDRATES** 74g

FROM YOUR BOX

CARROTS	2
SUGAR SNAP PEAS	1 bag (250g)
BEAN SHOOTS	1 bag
NOODLES	1 packet (200g)
CHILLI JAM	1 jar
KAFFIR LIME LEAVES	2
WHITE FISH FILLETS	2 packets

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Any left over chilli jam can be used in fried rice, as burger relish or to make an arrabiata pasta sauce.



1. PREPARE INGREDIENTS

Bring a saucepan of water to the boil.

Ribbon or thinly slice carrots. Trim and slice sugar snap peas. Set aside with bean shoots.



2. COOK THE NOODLES

Add noodles to boiling water and cook for 2–4 minutes until tender. Drain and rinse well in cold water. Toss noodles with 1/4 cup chilli jam.



3. COOK THE FISH

Heat a frypan over high heat with **oil**. Thinly slice kaffir lime leaves and chop fish fillets into small pieces. Add to frypan and cook, stirring occasionally, for 2–4 minutes until fish is crispy and cooked through. Season with **salt and pepper**.



4. FINISH AND SERVE

Divide noodles among bowls. Top with prepared ingredients and crispy fish. Serve with extra chilli jam to taste.

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

