



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



4/6 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	21g	73g

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE VERMICELLI NOODLES	1 packet	2 packets
RED CAPSICUM	1	2
LEBANESE CUCUMBERS	2	3
CARROT	1	2
ROASTED CASHEWS	40g	80g
CHICKEN TENDERLOINS	600g	600g + 300g
LIME	1	2
SATAY SAUCE	1 bottle	1 bottle

FROM YOUR PANTRY

sesame oil, soy sauce

KEY UTENSILS

large frypan, large 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 large 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).



4. DRESS THE NOODLES

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

6P - Whisk together zest and juice from **1 lime, 2 tbsp soy sauce and 2 tbsp sesame oil**. Toss with cooked noodles until well combined (see notes).



2. PREPARE THE TOPPINGS

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



5. ADD THE SAUCE

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



3. COOK THE CHICKEN

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

6P - use **2 tbsp soy sauce** and **2 tbsp sesame oil**.



6. FINISH AND SERVE

Cut remaining lime into wedges. Divide **noodles, chicken** and **satay sauce** among bowls. Add **fresh toppings**, garnish with **cashews** and serve with **lime wedges**.

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