



### Product Spotlight: Cashews

Cashews are a good source of magnesium which is vital for the healthy development of the body's muscles, bones, tissues and organs.



# Vietnamese Cashew Beef

## with Ginger Lime Dressing

This Vietnamese beef dish is quick and delicious! Served with rice noodles, stir-fried veggies and a zingy lime and ginger dressing.



20 minutes



2 servings



Beef

6 January 2023

## Switch it up!

Use the ingredients to make rice paper rolls instead! Use the sauce as a dipping sauce for the rice paper rolls!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	23g	120g



## FROM YOUR BOX

BROWN ONION	1
BEEF MINCE	300g
GINGER	20g
LIME	1
CARROT	1
ASIAN GREENS	2 bulbs
SALTED/ROASTED CASHEWS	1 packet (40g)
RED CHILLI	1
VERMICELLI NOODLES	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, fish sauce, brown sugar

## KEY UTENSILS

large frypan, saucepan

## NOTES

Remove the seeds from the chilli for a milder dish.



### 1. BROWN THE BEEF

Bring a saucepan of water to a boil.

Heat a large frypan over medium-high heat. Slice onion and add to pan along with beef mince. Use the back of a spoon to break up mince. Cook for 5 minutes until browning begins.



### 2. MAKE THE SAUCE

Peel and grate ginger. Zest lime to yield 1 tsp and juice half (wedge remaining). Add to a bowl along with **2 tsp sugar, 1 1/2 tbsp fish sauce, 1 1/2 tbsp water, 3/4 tbsp oil and pepper**. Whisk to combine.



### 3. ADD THE VEGGIES

Thinly slice carrot. Cut Asian greens into thirds. Add to frypan along with 2 tbsp prepared sauce and cook for 5 minutes. Season to taste with **salt and pepper**.



### 4. PREPARE THE GARNISHES

Roughly chop cashews. Thinly slice chilli (see notes).



### 5. COOK THE NOODLES

Add noodles to saucepan of boiling water. Cook according to packet instructions. Drain and rinse in cold water.



### 6. FINISH AND SERVE

Divide noodles among bowls. Top with beef and veggies. Drizzle over remaining sauce. Add prepared garnishes 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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

