



Product Spotlight: Peanuts

Although peanuts have “nuts” in their name, they are legumes. Like peas and beans, they are edible seeds enclosed in a pod.



Vietnamese Noodle Bowl with Caramelised Chicken & Nuoc Cham

Bun Thit Nuong is a light and zesty Vietnamese noodle bowl with caramelised chicken strips, fresh cucumber and mint topping, roasted peanuts and chilli lime dressing.



25 minutes



4/6 servings



Chicken

Make fresh rolls!

Make fresh Vietnamese rolls if you have some rice paper rounds in your pantry! All ingredients in this dish will work well as fillings, and the dressing is an excellent dipping sauce!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	36g	19g/24g	86g/131g

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE VERMICELLI NOODLES	2 packets	3 packets
RED CHILLI	1	1
GARLIC CLOVE	1	2
LIME	1	2
CHICKEN STIR-FRY STRIPS	600g	600g + 300g
SPRING ONIONS	1 bunch	2 bunches
LEBANESE CUCUMBERS	2	3
CARROTS	2	3
MINT	1 packet	1 packet
ROASTED PEANUTS	60g	2 x 60g

FROM YOUR PANTRY

oil for cooking, pepper, fish sauce, sugar (of choice), rice wine vinegar (see notes)

KEY UTENSILS

large frypan, saucepan x 2

NOTES

If you don't have rice wine vinegar you can use apple cider or white wine vinegar.

If you prefer less heat, you can garnish the dish with chilli to taste instead.



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1. COOK THE NOODLES

Bring a large saucepan of water to a boil. Add **noodles** to boiling water and cook until al dente. Drain, rinse with cold water and set aside.



2. PREPARE THE DRESSING

Deseed and finely chop **chilli** (see notes). Add to a small saucepan along with **crushed garlic, 3 tbsp fish sauce, 3 tbsp vinegar, 3 tbsp sugar** and **1/2 cup water**. Bring to a simmer, take off heat and squeeze in **juice from 1/2 lime**.

6P - use **4 tbsp fish sauce, 4 tbsp vinegar, 4 tbsp sugar** and **3/4 cup water**. Squeeze in juice from **1 lime**.



3. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Add **chicken** along with **1 tbsp fish sauce** and **1 tbsp sugar**. Slice and add **spring onions** (reserve some green tops for garnish). Cook for 6-8 minutes until caramelised. Season with **pepper**.

6P - add **chicken** along with **1 1/2 tbsp fish sauce** and **1 1/2 tbsp sugar**.



4. PREPARE THE TOPPINGS

Wedge remaining **lime**. Slice **cucumbers**. Julienne or grate **carrots**. Pick **mint leaves** and roughly chop **peanuts**.



5. FINISH AND SERVE

Serve **noodles** with **chicken, prepared toppings** and **spring onion green tops**. Spoon **dressing** over top and toss to serve.

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