



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Turban Chopsticks


Local Perth-based business, creating a range of one-pot meal kits, including hand-roasted spices, to bring the perfect balance to your meal. Add any protein and veggies to suit your taste!

**TURBAN
CHOPSTICKS**

H2 Indonesian Gado Gado with Noodles

Turban Chopstick's satay sauce mixes herbs and spices with quality peanuts to make a divine and creamy sauce. It is the perfect pairing for noodles, fresh veggies and boiled free-range eggs.

 20 minutes

 2 servings

 Vegetarian

1 April 2022

Stir-fry it!

We designed this meal to be super quick to cook. But if you want to switch it up, you can stir-fry all the vegetables in a frypan until tender, toss through satay sauce and noodles until well combined. Serve with eggs.

Per serve: **PROTEIN** 29g **TOTAL FAT** 22g **CARBOHYDRATES** 104g

FROM YOUR BOX

NOODLES	1 packet
TOMATO	1
CARROT	1
GREEN BEANS	1 bag (150g)
BEAN SHOOTS	1 bag
FREE-RANGE EGGS	6-pack
SATAY SAUCE	1 jar

FROM YOUR PANTRY

no pantry items required for this recipe

KEY UTENSILS

2 saucepans

NOTES

Boiling the eggs for 5 minutes will give you runny yolks. Boil for longer depending on your preference.

Protein upsize is 1 packet paneer cheese. Heat a frypan over medium-high heat with oil. Dice paneer and add to pan. Cook until golden and season with salt and pepper.



1. COOK THE NOODLES

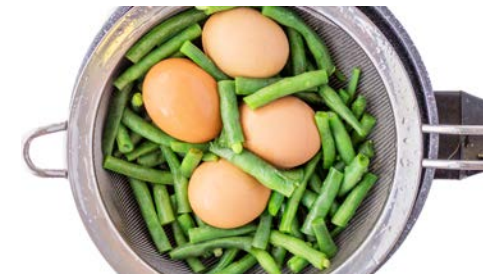
Bring 2 saucepans of water to the boil.

Add noodles to one saucepan of boiling water. Cook according to packet instructions or until noodles are tender. Drain and rinse well with cold water.



2. PREPARE THE VEGETABLES

Wedge tomato. Cut carrot into sticks. Trim and cut green beans into thirds. Set aside with bean shoots.



3. BOIL THE EGGS

Add eggs (to taste) to second saucepan of boiling water. Cook for 5-7 minutes (see notes). Add green beans to boiling water for last 2-3 minutes. Drain eggs and beans. Cool eggs under running cold water. Peel and halve.



4. TOSS THE NOODLES

Toss the noodles with 1/4 satay sauce to coat well.



5. FINISH AND SERVE

Divide noodles among bowls. Top with prepared vegetables and boiled eggs. Dollop over remaining satay sauce.

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

