

**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

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
	36g	21g	47g

FROM YOUR BOX

BROWN ONION	1
BEEF MINCE	300g
GINGER	1 piece
LIME	1
CARROT	1
ASIAN GREENS	2 bulbs
ROASTED CASHEWS	40g
RED CHILLI	1
VERMICELLI NOODLES	1 packet

FROM YOUR PANTRY

sesame oil, salt, pepper, fish sauce (see notes), brown sugar

KEY UTENSILS

large frypan, saucepan

NOTES

Fish sauce can be substituted with soy sauce or tamari is preferred.

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 sesame 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**.



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