



**Product Spotlight:
Pepitas**

These dried green kernels contain essential vitamins, minerals and antioxidants and are a great way to add crunch and flavour to muesli, salads and savoury dishes.



Creamy Peanut Noodle Salad

A fresh and vibrant noodle salad using Mrs Tran’s thick rice vermicelli and a creamy cashew satay sauce, all tossed with fresh mint, cabbage and sprouts, finished with sweet and salty peanut cluster pieces.



25 minutes



2 servings



Plant-Based

22 September 2023

Warm it up!

You can transform this dish into a noodle stir-fry! Toss the noodles, cabbage and carrot in a frypan with the satay sauce. Add tofu or mushrooms if you have some. Garnish with the remaining fresh ingredients.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	30g	201g

FROM YOUR BOX

THICK RICE VERMICELLI NOODLES	300g
RED CABBAGE	1/4
CARROT	1
MINT	1 packet
RED CHILLI	1
SNOW PEA SPROUTS	1 punnet
NUT AND SEED MIX	50g
SATAY DRESSING	1 bottle

FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari), sugar (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

Use cabbage to taste. If your food processor has a slicing attachment, use it to slice the cabbage. A mandolin also works well!

You can use sesame oil to make the nut clusters. We used brown sugar and lined the pan with baking paper to stop sticking. Once cooked, place clusters onto a plate lined with baking paper.

Nut and seed mix: roasted peanuts, roasted cashews, pepitas.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook for 10–12 minutes or until al dente. Drain and rinse under cold water.



2. PREPARE THE SALAD

Finely shred cabbage (see notes). Julienne or ribbon carrot using a peeler. Roughly chop mint leaves and slice chilli. Set aside with sprouts.



3. MAKE THE NUT CLUSTERS

Heat a frypan over medium-high heat with **1 tsp oil** (see notes). Add nut and seed mix, stir in **2 tsp sugar** and **2 tsp soy sauce**. Cook for 2–3 minutes until coated. Set aside on a lined plate to cool.



4. TOSS THE SALAD

Toss cooked noodles with prepared salad and satay dressing until well combined. Season with **soy sauce** to taste.



5. FINISH AND SERVE

Break apart the cooled nut clusters and scatter on top of salad to serve.



Scan the QR code to
submit a Google review!

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**

