K2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cashews

Cashews grow on the bottom of the cashew apple, one nut per fruit, which is part of why they are never sold in the shell.

Vietnamese Cashew Beef

with Ginger Lime Dressing

This Vietnamese beef dish comes together fast - 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
	38g	20g	63g

FROM YOUR BOX

RICE VERMICELLI NOODLES	150g
GINGER	1 piece
LIME	1
ROASTED CASHEWS	40g
RED CHILLI	1
SHALLOT	1
BEEF MINCE	300g
CARROT	1
ASIAN GREENS	1 bunch

FROM YOUR PANTRY

oil for cooking, 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.

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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions. Drain and rinse in cold water.



2. MAKE THE SAUCE

Peel and grate **ginger**. **Zest and juice 1/2 lime** (wedge remaining). Whisk in a bowl along with **2 tsp sugar, 1 1/2 tbsp fish sauce, 2 tbsp water, 1 tbsp sesame oil** and **pepper.**



3. PREPARE THE GARNISH

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



4. BROWN THE BEEF

Heat a large frypan with **oil** over medium-high heat. Slice **shallot** 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.



5. ADD THE VEGGIES

Thinly slice **carrot**. Cut **Asian greens** into thirds (use 2-3 bulbs). Add to frypan along with **2 tbsp prepared sauce** and cook for 5 minutes. Season to taste with **salt and pepper.**



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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