



### 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
	38g	36g	102g



## FROM YOUR BOX

BROWN ONION	1
BEEF MINCE	300g
GINGER	1 piece
LIME	1
CARROT	1
ASIAN GREENS	2 bulbs
UNSALTED/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 or until tender. 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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