



## Caramelised Vietnamese Beef with Noodles

Caramelised Vietnamese beef mince served in a quick and delicious stir-fry with rice noodles and cashews.



20 minutes



4/6 servings



Beef

### Spice it up!

*This dish would love some spice! Slice up some fresh chilli, add dried chilli flakes or splash on your favourite chilli sauce.*

### Product Spotlight: Cashews

Cashews are a good source of magnesium; it is vital for the healthy development of muscles, bones, tissues and organs.



Per serve : PROTEIN TOTAL FAT CARBOHYDRATES  
36g 25g 45g

## FROM YOUR BOX

|                         | 4 PERSON | 6 PERSON    |
|-------------------------|----------|-------------|
| RICE VERMICELLI NOODLES | 300g     | 2 x 300g    |
| BROWN ONION             | 1        | 1           |
| GINGER                  | 1 piece  | 1 piece     |
| BEEF MINCE              | 600g     | 600g + 300g |
| LIME                    | 1        | 2           |
| CARROTS                 | 2        | 2           |
| RED CAPSICUM            | 1        | 2           |
| SNOW PEAS               | 150g     | 2 x 150g    |
| CASHEWS                 | 2 x 40g  | 3 x 40g     |
| THAI BASIL              | 1 packet | 2 packets   |

## FROM YOUR PANTRY

oil for cooking, pepper, fish sauce, sugar of choice

## KEY UTENSILS

large frypan, saucepan

## NOTES

We used coconut sugar. Brown sugar, raw sugar, honey or maple syrup will also work well for this recipe.



### 1. COOK THE NOODLES

Bring a large saucepan of water to a boil. Add **noodles** and cook for around 6 minutes or until al dente. Drain and rinse with cold water.



### 4. STIR-FRY THE VEGGIES

Slice **carrots** and **capsicum**. Trim **snow peas**. Add to **beef** as you go along with **1/2 prepared sauce**. Cook for a further 2 minutes. Season to taste with **fish sauce** and **pepper**.

### 2. COOK THE BEEF

Heat a large frypan over medium-high heat with **oil**. Slice **onion**. Peel and grate **ginger**. Add to pan as you go along with **beef mince** and **1 tbsp fish sauce**. Cook for 8-10 minutes until **beef** is browned and crispy.

6P - Use 1 1/2 tbsp fish sauce.



### 5. FINISH AND SERVE

Roughly chop **cashews** and **basil leaves**. Divide **noodles** among bowls. Spoon over **stir-fry** and top with **cashews** and **basil**. Serve with **remaining sauce**.

### 3. MAKE THE SAUCE

Meanwhile, **zest lime and juice half** (wedge remaining). Add to a bowl along with **3 tbsp fish sauce**, **1 tbsp water**, **2 tsp sugar** and **pepper** (see notes). Whisk to combine.

6P - Add **4 tbsp fish sauce**, **1 1/2 tbsp water**, **2 1/2 tsp sugar** and **pepper**.



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