DINNER TWIST
LOCAL, HEALTHY, DELIVERED

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.
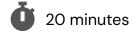
Vietnamese Cashew Beef

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.

Switch it up!

Use the ingredients to make rice paper rolls instead! Use the sauce as a dipping sauce for the rice paper rolls!

🕐 20 minutes   🍴 4 servings   🥩 Beef

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	31g	90g

FROM YOUR BOX

BROWN ONION	1
BEEF MINCE	600g
GINGER	40g
LIME	1
CARROTS	2
ASIAN GREENS	1 bunch
UNSALTED/ROASTED CASHEWS	40g
RED CHILLI	1
VERMICELLI NOODLES	1 packet

FROM YOUR PANTRY

oil for cooking, 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 and juice half (wedge remaining). Add to a bowl along with **3 tsp sugar**, **2 tbsp fish sauce**, **3 tbsp water**, **1 tbsp sesame oil** and **pepper**. Whisk to combine.

3. ADD THE VEGGIES

Thinly slice carrots. 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.

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**