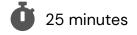




# Lime and Hoisin Noodles

# with Stir-Fried Veg

Quick and flavourful stir-fried vegetables with thick rice noodles and scrambled free-range eggs tossed in a lime and hoisin sauce.





2 servings



# fry it up!

Instead of scrambling your eggs in the frypan with the vegetables, you can fry them in a separate frypan. You could also poach or boil them.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

35g 32g

g

99g

#### **FROM YOUR BOX**

RICE NOODLES	1 packet (200g)
LIME	1
RED CHILLI	1
PEANUTS	1 packet (40g)
BROCCOLINI	1 bunch
BABY CORN	1 punnet
FREE-RANGE EGGS	6
BEAN SHOOTS	1 bag

#### FROM YOUR PANTRY

oil for cooking, pepper, hoisin sauce, sweet chilli sauce

#### **KEY UTENSILS**

large frypan or wok, saucepan

#### **NOTES**

If you don't have sweet chilli sauce you can replace it with soy sauce to taste.



#### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 4 minutes until tender. Drain and rinse with cold water.



## 2. MAKE THE SAUCE

Zest lime. Add to a bowl and whisk together with 1/2 cup hoisin sauce, 2 tbsp sweet chilli sauce and pepper.



#### 3. PREPARE INGREDIENTS

Wedge 1/2 lime (reserve remaining for step 5). Thinly slice chilli and roughly chop peanuts. Trim and slice broccolini. Halve baby corn. Crack eggs, to taste, into a bowl and whisk together.



# 4. STIR-FRY INGREDIENTS

Heat a large frypan or wok over high heat with oil. Add eggs to pan and scramble for 1–2 minutes, remove from pan. Add broccolini, corn and bean shoots. Stir-fry for 4–6 minutes until lightly charred. Add eggs back into pan.



# **5. TOSS THE NOODLES**

Add noodles and sauce to frypan, squeeze in juice from remaining 1/2 lime. Toss until well combined.



### 6. FINISH AND SERVE

Divide noodles among bowls. Garnish with chilli slices, peanuts and 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



