



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED

### Product Spotlight: Kumamen Noodles

For Perth locals, Kumamen, their shared love of eating a delicious bowl of noodles led them to create their brand! Uniquely bold in flavour and preservative free, we love these noodles and think you will too!



L4

## Chiang Mai Noodles with Shredded Omelette

Deliciously fragrant red coconut curry served with ribbons of fresh vegetables, lime, fresh egg noodles from Kumamen and shredded omelette.



30 minutes



4 servings



Vegetarian

9 September 2022

### Bulk it up!

*If you want to bulk up this meal and get extra servings, try adding some oyster or button mushrooms, or serve it with a side of Asian greens sautéed in garlic and soy sauce.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	34g	57g

## FROM YOUR BOX

ZUCCHINI	1
CARROTS	2
LIME	1
BEAN SHOOTS	1 bag
RED CURRY PASTE	1 tin
TINNED COCONUT MILK	400ml
FREE-RANGE EGGS	6-pack
FRESH EGG NOODLES	2 packets
CORIANDER	1 packet

## FROM YOUR PANTRY

oil for cooking (see notes), soy sauce (or tamari), pepper

## KEY UTENSILS

frypan, 2 saucepans

## NOTES

We used sesame oil for extra flavour.

The curry paste can be a little spicy, so use it to taste. We recommend using 1 tbsp if you don't like spice or the whole tin if you do. You can store any leftover paste in the freezer to use at a later date.

**No gluten option** – egg noodles are replaced with rice noodles. Cook according to packet instructions or until al dente.



## 1. PREPARE THE VEGETABLES

Bring a saucepan of water to the boil (see step 5).

Ribbon zucchini. Julienne or ribbon carrots. Zest lime and wedge 1/2 (reserve remaining for step 6). Set aside with bean shoots.



## 2. SIMMER THE CURRY

Heat a second saucepan over medium-high heat. Add 1/2 tin curry paste (see notes). Pour in coconut milk, **2 tbsp soy sauce** and **1 L water**. Simmer, covered, for 10 minutes. Stir in lime zest.



## 3. MAKE THE OMELETTE

Crack eggs into a bowl along with **1 tbsp soy sauce** and **pepper**. Whisk to combine. Heat a frypan over medium-high heat with **oil**. Pour 1/2 egg mix into pan and cook for 2-3 minutes until golden and just set. Slide onto a chopping board and repeat with remaining mixture.



## 4. SHRED THE OMELETTE

Roll the omelettes up, then thinly slice rolled omelette.



## 5. COOK THE NOODLES

Add noodles to the saucepan of boiling water and cook according to packet instructions or until al dente. Drain and rinse under cold water.



## 6. FINISH AND SERVE

Add zest and juice of remaining lime to curry and stir to combine.

Divide noodles among bowls. Ladle in curry. Top with fresh vegetables and shredded omelette. Garnish with coriander leaves.

**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**

