



Product Spotlight: Lime


Lime offers a heap of vitamins and minerals, including potassium. Potassium is important for maintaining nerve and muscle function as well as healthy blood pressure levels.



L4 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.

 25 minutes

 4 servings

 Vegetarian

28 January 2022

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
	24g	23g	93g

FROM YOUR BOX

RICE NOODLES	2 packets (400g)
LIME	1
RED CHILLI	1
PEANUTS	1 packet (80g)
BROCCOLINI	2 bunches
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 **1/3 cup hoisin sauce, 3 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 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**

