



Product Spotlight: Mrs Tran's Noodles

Mrs. Tran's Kitchen strive to share the taste of authentic Asian cuisine. From the melting pots of Saigon through to Australia, Mrs. Tran brings true Asian traditional culinary dishes to your home.



Mushroom Stir-Fry Noodles

Baby king oyster mushrooms stir-fried with garlic and ginger, loads of veggies and served over flavourful brown rice vermicelli noodles, tossed with black bean sauce and garnished with peanuts and fried shallots.



30 minutes



2 servings



Plant-Based

Spice it up!

To spice it up, serve this dish with your favourite hot sauce, a sprinkle of dried chilli flakes or slices of fresh red chilli!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	45g	245g

FROM YOUR BOX

BROWN RICE VERMICELLI NOODLES	1 packet
SPRING ONIONS	1 bunch
RED CAPSICUM	1
BABY WOMBOK CABBAGE	1
GARLIC CLOVE	1
GINGER	1 piece
BABY KING OYSTER MUSHROOMS	1 packet
BLACK BEAN SAUCE	1 tub
FRIED SHALLOT + PEANUT MIX	1 packet

FROM YOUR PANTRY

sesame oil, salt, pepper, soy sauce (or tamari)

KEY UTENSILS

large frypan, saucepan

NOTES

Use a wok to stir-fry if you have one! Noodles can be tossed in the wok with the vegetables and sauce.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook for 6–8 minutes until al dente. Drain and rinse well with cold water. Keep saucepan for step 5.



2. PREPARE THE VEGETABLES

Cut spring onions into 3cm pieces (reserve green tops for garnish). Slice capsicum and cabbage. Thinly slice garlic. Peel and grate ginger.



3. COOK THE MUSHROOMS

Heat a large pan (see notes) over medium-high heat with **sesame oil**. Add mushrooms and cook for 4–6 minutes until golden.



4. STIR-FRY THE VEGETABLES

Add remaining vegetables to mushrooms. Stir-fry for 4–6 minutes until vegetables are tender. Season with **3 tsp soy sauce** and **pepper**. Remove from heat.



5. ADD THE NOODLES

Reheat saucepan over medium-high heat with **sesame oil**. Return noodles to pan. Add black bean sauce and **1 1/2 tbsp water**. Toss to combine and cook for 2–3 minutes to warm sauce.



6. FINISH AND SERVE

Thinly slice reserved spring onion green tops.

Divide noodles among bowls. Top with stir fry. Garnish with spring onion green tops and fried shallot and peanut mix.



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