



Product Spotlight: Spring Onions

Did you know you can re-grow spring onions? Slice them, leaving about 1 cm of the white end, with roots attached. Stand the bulbs root-end down in a jar of water, change the water at least once a week and watch them grow!



Spice it up!

Get creative and garnish the dish with peanuts, toasted coconut or any leftover seeds in your pantry. Add fresh chilli or chilli flakes to the sauce if desired.

Pad See Ew with Cashews (Thai Rice Noodles)

A delicious Thai noodle dish with rice noodles and a sweet lime sauce, tossed with fresh veggies and fragrant coriander.



30 minutes



4 servings



Plant-Based

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	31g	97g

FROM YOUR BOX

RICE NOODLES	1 packet (375g)
LIME	1
GARLIC CLOVES	2
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
CARROT	1
SNOW PEAS	1 packet (150g)
ASIAN GREENS	1 bunch
CORIANDER	1 packet
CASHEWS	120g
CRISPY GARNISH MIX	1 packet

FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, sugar (of choice)

KEY UTENSILS

saucepan, large frypan or wok

NOTES

Use palm sugar and a neutral flavoured oil (like grape seed oil) for the sauce, if possible, for a more authentic flavour.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil and cook noodles for 2 minutes, or until just tender. Drain and rinse in cold water.



2. PREPARE THE SAUCE

Combine juice from 1/2 lime (wedge remaining) with crushed garlic, tomato paste, **1/4 cup soy sauce**, **1 tbs sugar** and **1/4 cup oil** (see notes). Set aside.



3. PREPARE THE VEGGIES

Slice spring onions and carrot. Trim and slice snow peas and Asian greens. Roughly chop coriander. Keep separate.



4. COOK THE VEGGIES

Heat a large frypan with **oil** over high heat. Add vegetables and cook for 5 minutes until tender.



5. ADD SAUCE & NOODLES

Add noodles, cashews and sauce to pan. Toss until well combined.



6. FINISH AND SERVE

Divide noodles among bowls. Garnish with remaining coriander, crispy garnish mix 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**

