



Product Spotlight: Coconut Milk

The principal medium chain fatty-acids in coconut milk are lauric acid and capric acid. Both are very nourishing, antimicrobial (great for your immune system), anti-inflammatory and healing to the digestive system.



Red Curry Noodles

with Crispy Chickpeas

Fragrant and delicious red Thai curry cooked with broccoli and white sweet potato, served over rice vermicelli noodles with a crispy chickpea, coconut and sesame seed topping.



30 minutes



2 servings



Plant-Based

Skip it!

We love the crispy chickpea topping, but if you want to skip a step (or reduce the washing up!), add the drained chickpeas to the curry and sprinkle the coconut and sesame seeds on top to serve.

Per serve: **PROTEIN** 28g **TOTAL FAT** 63g **CARBOHYDRATES** 156g

FROM YOUR BOX

TINNED CHICKPEAS	400g
RICE VERMICELLI NOODLES	1 packet
BROWN ONION	1
RED CURRY PASTE	1 jar
COCONUT MILK	400ml
WHITE SWEET POTATO	300g
BROCCOLI	1
LEBANESE CUCUMBER	1
LIME	1
COCONUT + SESAME SEED MIX	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), stock cube of choice

KEY UTENSILS

oven tray, 2 saucepans

NOTES

The curry paste can be spicy, so use it to taste; we recommend using 1 tbsp if you don't like spice. Transfer any leftover paste into a freezable container and store it in the freezer to use at a later date.

Toast the coconut and sesame mix if you like!



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1. CRISP THE CHICKPEAS

Set oven to 220°C and bring a saucepan of water to the boil.

Drain and rinse **chickpeas**. Pat dry. Toss with **2 tbsp oil, salt and pepper**. Roast for 15 minutes until **chickpeas** are crisp.



2. COOK THE NOODLES

Add **noodles** to boiling water and cook for 6–8 minutes or until al dente. Drain and rinse with cold water.



2. COOK THE CURRY

Heat a second saucepan over medium-high heat with **oil**. Thinly slice **onion**. Add 1/2 jar **curry paste** (see notes). Pour in **coconut milk, 3 tbsp soy sauce** and **1 L water**. Crumble in **stock cube**.



3. ADD THE VEGETABLES

Dice **sweet potato**. Add to **curry**. Bring to a simmer and cook for 10 minutes. Roughly chop **broccoli** (including tender stems). Add to pan and cook for a further 5 minutes until **sweet potato** is tender.



5. PREPARE THE TOPPINGS

Ribbon **cucumber**.

Zest **lime** and wedge half. Add zest and juice from 1/2 **lime** to **curry** and stir to combine.



6. FINISH AND SERVE

Divide noodles among bowls. Ladle over curry. Top with crispy chickpeas, **coconut sesame mix** and fresh toppings (see notes). Serve with **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**

