



Product Spotlight: Adzuki Beans

Native to East Asian, Adzuki Beans are often used in desserts like red bean paste, cakes, and mochi. Their mild flavour makes them great for both sweet and savoury dishes.



Adzuki Bean Stir Fry with Chilli Mayo

A vibrant, plant-powered stir-fry of rice noodles, cabbage, and adzuki beans tossed in a sweet and savoury sauce, finished with a zesty chilli mayo and fresh lime wedges.



30 minutes



2 servings



Plant-Based

Spice it up!

Looking for extra texture or crunch? Top stir fry with toasted peanuts, cashews, sesame seeds, or crispy shallots. Serve stir fry with crunchy pickled vegetables like quick pickled carrot or daikon.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	35g	180g

FROM YOUR BOX

FLAT RICE NOODLES	1 packet
RED CHILLI	1
LIME	1
VEGAN MAYONNAISE	1 sachet
ADZUKI BEANS	400g
CARROT	1
SNOW PEAS	150g
GREEN CABBAGE	1/4
SPRING ONIONS	1 bunch
GINGER	1 piece
GARLIC	1 clove

FROM YOUR PANTRY

sesame oil, pepper, soy sauce (or tamari), maple syrup

KEY UTENSILS

large frypan, saucepan, stick mixer (or small blender)

NOTES

Remove seeds from chilli for a milder heat or omit from mayonnaise and slice to serve on the stir fry.

Substitute soy sauce and maple syrup with hoisin sauce for extra richness.



Scan the QR code to
submit a Google review!



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.



4. COOK THE AROMATICS

Heat a large frypan over medium-high heat with **sesame oil**. Add **spring onion, garlic, ginger and cabbage**. Stir fry for 5 minutes.



2. MAKE THE CHILLI MAYO

Roughly chop **1/2 chilli** (see notes), thinly slice remaining and set aside. Zest **lime**. Use a stick mixer to blend **mayonnaise**, chopped **chilli** and **lime** zest to smooth consistency.



5. STIR FRY THE VEGGIES

Add **carrot, peas and beans**. Stir fry for 2-4 minutes until peas are tender. Add **1 tbsp soy sauce, 1 tsp maple syrup** (see notes) and juice from **1/2 lime** (wedge remaining). Toss to combine and remove from heat. Season to taste with **soy sauce** and **pepper**.



3. PREPARE THE INGREDIENTS

Drain and rinse **adzuki beans**. Julienne **carrot**, trim and slice **snow peas**, chop **cabbage**, thinly slice **spring onions** (reserve some green tops for garnish), peel and grate **ginger** and crush **garlic**.



6. FINISH AND SERVE

Divide **noodles** among bowls. Top with stir fried veggies, spoon on chilli mayo, serve with **lime** wedges and garnish with **spring onion green tops** and **chilli**.

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**

