

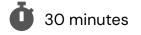




## **Red Curry Noodles**

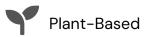
### with Crispy Chickpeas

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.





2 servings



# 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.

TOTAL FAT CARBOHYDRATES

36g

217g

#### 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!





#### 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 <a href="1/2">1/2 jar curry paste</a> (see notes). Pour in coconut milk, 3 tbsp soy sauce and 1L 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



