



Product Spotlight: Shiitake Mushrooms

Fresh shiitake mushrooms should be wiped clean rather than washed when possible. Too much water can affect their texture and cooking results.



Sticky Hoisin Noodles

Rice noodles in sticky hoisin sauce stir-fried with shiitake mushrooms, broccolini and capsicum, served with edamame beans, fresh chilli, crunchy peanut & sesame mix and spring onions.



25 minutes



Plant-Based



2 servings

Spice it up!

Turn leftovers into a refreshing cold noodle salad the next day by tossing everything with an extra splash of rice wine vinegar and serving chilled.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	22g	14g	92g

FROM YOUR BOX

RICE NOODLES	300g
BROCCOLINI	1 bunch
SPRING ONIONS	1 bunch
SHIITAKE MUSHROOMS	100g
YELLOW CAPSICUM	1
GINGER	1 piece
EDAMAME BEANS	125g
RED CHILLI	1
GARLIC CLOVE	1
HOISIN SAUCE	50ml
PEANUT + SESAME SEED MIX	35g

FROM YOUR PANTRY

sesame oil, soy sauce, pepper, rice wine vinegar

KEY UTENSILS

large frypan (see notes), saucepan

NOTES

If you have a wok, use it to cook the vegetables at step 4.

Add 1-2 tsp of peanut butter or tahini to the sauce for richer, nuttier flavour. We seasoned with 1/4 tsp white pepper for it's great flavour profile.



1. COOK THE NOODLES

Bring a saucepan of water to the 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 VEGETABLES

Heat a large frypan over medium-high heat with **sesame oil**. Add **onion, ginger** and **mushrooms**. Stir fry for 3 minutes until **mushrooms** begin to brown. Add **capsicum** and **broccolini**. Stir fry for 2 minutes until tender.



2. PREPARE THE INGREDIENTS

Trim and halve **broccolini**, thinly slice **spring onions** (reserve some green tops for garnish), slice **mushrooms** and **capsicum**, peel and slice **ginger**. Drain **edamame beans**.

Slice **chilli** and set aside.



5. TOSS THE NOODLES

Add **noodles** and **sauce** to the **stir-fried veggies**. Toss to combine and cook for 1-2 minutes until warmed through. Season to taste with **soy sauce** and **pepper**.



3. MAKE THE SAUCE

Crush **garlic**. Add to a bowl along with **hoisin sauce** and **3 tsp vinegar**. Season with **pepper** (see notes) and mix to combine.



6. FINISH AND SERVE

Thinly slice **spring onion green tops**.

Divide **noodles** among bowls. Top with **edamame beans** and **peanut and sesame mix**. Garnish with **chilli** and **spring onion green tops**.

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