

**Product Spotlight:
Kaffir Lime Leaf**

Kaffir lime leaves are rich in oils so only a couple of leaves are needed to add fragrant flavour.



Vietnamese Crunchy Peanut Noodle Bowl

Fragrant lemongrass and kaffir lime leaf dressing drizzled over sautéed baby king oyster mushrooms, crunchy peanuts, fresh vegetables and noodles.



30 minutes



2 servings



Plant-Based

Stir-fry it!

Instead of serving the vegetables fresh, you can stir-fry them in a large frypan until tender. Remove from the heat and stir through cooked noodles and dressing to coat well.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	17g	12g	81g

FROM YOUR BOX

LEMONGRASS	1 stem
KAFFIR LIME LEAVES	1 double
SPRING ONIONS	1 bunch
BABY KING OYSTER MUSHROOMS	1 packet
ROASTED/SALTED PEANUTS	1 packet
SNOW PEAS	1 bag
CARROT	1
RED CHILLI	1
BEAN SHOOTS	1 bag
NOODLES	1 packet

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari), rice wine vinegar, sweet chilli sauce

KEY UTENSILS

large frypan, saucepan

NOTES

To use whole lemongrass stalk, slice off the very bottom and peel off any dried-out layers. Then bash the woody top end with a rolling pin, or something hard, to soften and help release some of the aromatic oils.



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1. PREPARE THE SAUCE

Bring a saucepan of water to a boil.

Finely chop lemongrass (see notes) and kaffir lime leaf. Add to a bowl along with **1 tbsp soy sauce, 1 tbsp sweet chilli sauce, 1 tbsp vinegar and pepper**. Stir to combine.



4. COOK THE NOODLES

Add noodles to boiling water and cook according to packet instructions. Drain and rinse in cold water.



2. COOK THE MUSHROOMS

Heat a frypan over medium-high heat with **oil**. Chop spring onions (reserve green tops). Add to pan along with mushrooms and 1 tbsp prepared sauce. Cook, stirring occasionally, for 4-6 minutes. Add peanuts and cook for a further 2 minutes. Remove from heat.



5. FINISH AND SERVE

Divide noodles among bowls. Top with fresh vegetables and mushrooms. Serve with remaining sauce.



3. PREPARE THE VEGETABLES

Trim and slice snow peas. Thinly slice carrots, chilli and reserved spring onion green tops. Set aside with bean shoots.

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