



Product Spotlight: Cashew Nuts

Cashew nuts contain more iron than any other nut and are ranked highly for their healthy, heart-friendly monounsaturated fats, which can help increase the good cholesterol in the blood.



Quinoa and Cashew Stir Fry with Lime Dressing

Earthy quinoa stir-fried with a rainbow of vegetables, cashews and coconut chips and tossed with a vibrant sauce of lime, chilli and coriander.



30 minutes



4 servings



Plant-Based

Spice it up!

If you don't want to use the whole chilli in this dish, simply freeze the remainder of the chilli. The next time you want to add a little chilli to a dish, grate the frozen chilli into it.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	11g	25g	54g

FROM YOUR BOX

MIXED ORGANIC QUINOA	2x100g
RED CHILLI	1
CORIANDER	1 packet
LIME	1
CARROTS	2
GREEN BEANS	150g
GREEN CAPSICUM	1
BEAN SHOOTS	1 bag
COCONUT CASHEW MIX	1 packet

FROM YOUR PANTRY

salt and pepper, maple syrup, sesame oil, ground turmeric

KEY UTENSILS

large frypan, saucepan

NOTES

If you want to reduce the spice level in this sauce you can de-seed the chilli before slicing and adding to the sauce, or only use half the chilli.



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1. COOK THE QUINOA

Place quinoa in a saucepan and cover with plenty of water. Bring to a boil and simmer for 12-15 minutes. Drain and rinse.



2. MAKE THE SAUCE

Thinly slice chilli (see notes) and stems from coriander, zest and juice half the lime (wedge remaining). Add to a bowl with **1 tbsp maple syrup, 2 tbsp sesame oil, salt and pepper**. Whisk together.



3. COOK THE VEGETABLES

Heat a frypan over medium-high heat with **sesame oil**. Julienne or grate carrots, trim and halve green beans, slice capsicum. Add to pan as you go with **2 tsp turmeric** and **1/4 cup water**. Cook while stirring for 4-6 minutes.



4. ADD THE SAUCE & QUINOA

Pour cooked quinoa into frypan with prepared sauce, bean shoots and cashews. Mix well, cook for 3-4 minutes.



5. FINISH AND PLATE

Divide stir fry into shallow bowls, top with fresh coriander and 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**

