

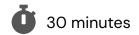




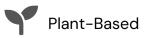
Red Curry Noodles

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.







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

32g/41g 131g/127g

FROM YOUR BOX

	4 PERSON	6 PERSON
TINNED CHICKPEAS	2 x 400g	2 x 400g
RICE VERMICELLI NOODLES	1 packet	2 packets
BROWN ONION	1	1
RED CURRY PASTE	1 jar	1 jar
COCONUT MILK	400ml	2 x 400ml
WHITE SWEET POTATO	500g	800g
BROCCOLI	1	1
LEBANESE CUCUMBER	1	2
SNOW PEAS	150g	2 x 150g
LIME	1	2
COCONUT + SESAME SEED MIX	1 packet	2 packets

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.



3. COOK THE CURRY

Heat a second saucepan over mediumhigh heat with oil. Thinly slice onion. Add 1/2 jar curry paste (see notes). Pour in coconut milk, 3 tbsp soy sauce and 1.2 L water. Crumble in stock cube.

6P - use 3/4 jar curry paste, 4-5 tbsp soy sauce and 1 stock cube.



4. 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 further 5 minutes until **sweet potato** is tender.



5. PREPARE THE TOPPINGS

Ribbon **cucumber**, and trim and slice **snow peas**.

Zest lime and juice 1/2. Add to **curry** and stir to combine. Wedge remaining **lime**.

6P -zest and juice 1 lime, add to curry and wedge remaining 1 lime.



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**



