



Product Spotlight: Spring Onions

Did you know you can re-grow spring onions? Slice them, leaving about 1 cm of the white end, with roots attached. Stand the bulbs root-end down in a jar of water, change the water at least once a week and watch them grow!



Pad See Ew with Cashews (Thai Rice Noodles)

A delicious Thai noodle dish with rice noodles and a sweet lime sauce, tossed with fresh veggies and fragrant coriander.



30 minutes



2 servings



Plant-Based

Add extra protein!

You can add some tofu or tempeh to this dish for extra protein. Or if you prefer a veggie base protein, you can toss through some frozen peas or edamame beans!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	10g	13g	44g

FROM YOUR BOX

RICE NOODLES	1 packet
LIME	1
GARLIC CLOVE	1
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
CARROT	1
SNOW PEAS	150g
ASIAN GREENS	1 bunch
CORIANDER	1 packet
CASHEWS	60g

FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, sugar (of choice)

KEY UTENSILS

saucepan, large frypan or wok

NOTES

Use palm sugar and a neutral flavoured oil (like grape seed oil) for the sauce, if possible, for a more authentic flavour.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil and cook **noodles** for 2 minutes, or until just tender. Drain and rinse in cold water.



2. PREPARE THE SAUCE

Combine juice from **1/2 lime** (wedge remaining) with crushed **garlic**, **tomato paste**, **2 tbsp soy sauce**, **3 tsp sugar** and **2 tbsp oil** (see notes). Set aside.



3. PREPARE THE VEGGIES

Slice **spring onions** and **carrot**. Trim and slice **snow peas** and **Asian greens** (use to taste). Roughly chop **coriander**. Keep separate.



4. COOK THE VEGGIES

Heat a large frypan with **oil** over high heat. Add vegetables and cook for 5 minutes until tender.



5. ADD SAUCE & NOODLES

Rinse noodles again and add to pan with **cashews** and sauce. Toss until well combined.



6. FINISH AND SERVE

Divide noodles among bowls. Garnish with remaining 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**

