

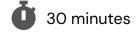




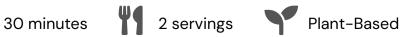
# **Pad See Ew**

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.







# 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!

TOTAL FAT CARBOHYDRATES

10g

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
ASIAN GREENS  CORIANDER	1 bunch
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#### 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.



#### 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.



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