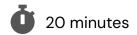


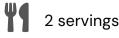


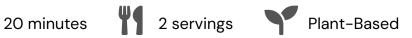


# Satay Rice Noodle Crunch Salad

Tender rice vermicelli noodles generously coated in a velvety home-made satay sauce. Served with a vibrant assortment of fresh vegetables, crispy fried shallots and crunchy peanuts.







# Spice it up!

To spice it up, add some dried chilli flakes or fresh red chilli into your satay sauce or use as garnish.

#### **FROM YOUR BOX**

RICE VERMICELLI NOODLES	1 packet
LIME	1
CORIANDER	1 packet
GARLIC CLOVE	1
COCONUT MILK	165ml
PEANUT BUTTER TUBS	2
RED CAPSICUM	1
RED CABBAGE	1/4
CARROT	1
LEBANESE CUCUMBER	1
AVOCADO	1
PEANUT + FRIED SHALLOT MIX	1 packet

#### FROM YOUR PANTRY

soy sauce (or tamari), pepper

#### **KEY UTENSILS**

saucepan, stick mixer or small blender

#### **NOTES**

Use a vegetables peeler to julienne carrot, or a box grater to grate it.

If noodles stick together, run them under cold water again to loosen.





#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 6-8 minutes until noodles are tender. Drain and rinse well with cold water. Reserve pan.



#### **4. TOSS THE NOODLES**

Return noodles to pan (see notes). Add <u>1/2</u> satay sauce (reserve remaining for serving) to noodles. Toss to coat. Season to taste with **pepper**.



## 2. MAKE THE SATAY SAUCE

Zest lime and juice 1/2 (wedge remaining). Add to a jug along with coriander roots and stems (reserve leaves for step 5), peeled garlic, coconut milk, peanut butter, 2 tbsp soy sauce and 2 tbsp water. Use a stick mixer to blend to a smooth consistency.



#### 3. PREPARE THE VEGETABLES

Thinly slice capsicum and cabbage.

Julienne or grate carrot (see notes).

Crescent cucumber and dice avocados.



## 5. FINISH AND SERVE

Divide vegetables and noodles among bowls. Toss in bowl. Garnish with peanut and shallot mix and coriander leaves. Serve with satay sauce and lime wedges.





