



Product Spotlight: Baby Corn

Baby corn is simply corn that has been harvested early while the stalks are still small. It is eaten whole (cob included), raw or cooked. Baby corn is common in stir-fry dishes



Thai Style Drunken Noodles with Peanut Crumb

Fragrant rice noodles tossed with baby corn, capsicum, and Asian greens in a bold Thai-style stir-fry sauce, topped with a crunchy peanut-hemp crumb and a squeeze of lime.

Add more fragrance!

Use coconut oil to cook this dish for a lovely aroma and flavour. You can also add sliced kaffir lime leaves, shallot or Thai basil for fragrance.



30 minutes



2 servings



Plant-Based

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	17g	92g

FROM YOUR BOX

RICE NOODLES	1 packet
GARLIC CLOVE	1
GINGER	1 piece
THAI BASIL	1 packet
RED CHILLI	1
PEANUT/HEMP SEED MIX	1 packet
RED CAPSICUM	1
BABY CORN	1 punnet
ASIAN GREENS	1 bunch
LIME	1
STIR-FRY SAUCE	50ml

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground paprika, soy sauce (or tamari)

KEY UTENSILS

large wok or frypan, saucepan, small food processor (optional)

NOTES

Deseed chilli and add as garnish if you prefer mild heat.

Roughly chop the peanuts if you don't have a small food processor.

Asian greens can be quite sandy. Rinse well after trimming.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.



2. PREPARE THE AROMATICS

Crush **garlic**, peel and grate **ginger**, pick **Thai Basil leaves** and **chilli** (see notes).

Add **peanut and hemp seed mix** to a small food processor and blitz into a crumb (see notes). Set aside.



3. PREPARE THE VEGETABLES

Slice **capsicum** and halve **corn**. Trim and slice **Asian greens** (use to taste, see notes).



4. STIR-FRY THE VEGETABLES

Heat large wok or frypan over medium-high heat with **oil**. Add **garlic**, **ginger**, and **2 tsp paprika**. Cook for 1 minute until fragrant. Increase heat to high, add prepared **vegetables**, and cook 3 minutes until just tender.



5. TOSS THE NOODLES

Add **stir-fry sauce**, **cooked noodles**, **Thai basil** and **chilli** to pan. Toss to coat. Take off heat and add **zest and juice of 1/2 lime** (wedge remaining). Season with **soy sauce** and **pepper**.



6. FINISH AND SERVE

Divide **noodles** among bowls. Garnish with **peanut crumb** and serve with **lime wedges**.

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