



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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



4/6 servings



Plant-Based

Spice it up!

Get creative and garnish the dish with peanuts, toasted coconut or any leftover seeds in your pantry. Add fresh chilli or chilli flakes to the sauce if desired.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	14g	15g	95g

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE NOODLES	2 x 200g	3 x 200g
LIME	1	2
GARLIC CLOVES	2	3
TOMATO PASTE	1 sachet	2 sachets
SPRING ONIONS	1 bunch	2 bunches
CARROT	1	2
SNOW PEAS	150g	2 x 150g
ASIAN GREENS	1 bunch	1 bunch
CORIANDER	1 packet	1 packet
CASHEWS	2 x 60g	3 x 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**, **1/4 cup soy sauce**, **1 tbsp sugar** and **1/4 cup oil** (see notes). Set aside.

6P – combine **juice from 1 lime** (wedge remaining) with crushed **garlic**, **tomato paste**, **1/4 cup soy sauce**, **1 1/2 tbsp sugar** and **1/4 cup oil**. Add **2 tbsp water**.



3. PREPARE THE VEGGIES

Slice **spring onions** and **carrot**. Trim and slice **snow peas** and **Asian greens**. 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 to pan. 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

