



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 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
	8g	13g	39g

FROM YOUR BOX

RICE NOODLES	2 x 200g
LIME	1
GARLIC CLOVES	2
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
CARROT	1
SNOW PEAS	150g
ASIAN GREENS	1 bunch
CORIANDER	1 packet
CASHEWS	120g

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.



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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

