



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



Product Spotlight: Coriander

All parts of the coriander are edible, including the stems and seeds. It has a fresh, sweet, lemon and nutty flavour that brings life to dishes.



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.



20 minutes



4/6 servings



Plant-Based

Spice it up!

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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	30g	70g	105g

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE VERMICELLI NOODLES	1 packet	2 packets
LIME	1	2
CORIANDER	1 packet	1 packet
GARLIC CLOVES	2	2
COCONUT MILK	400ml	400ml + 165ml
PEANUT BUTTER TUBS	3 x 20g	5 x 20g
RED CAPSICUM	1	2
RED CABBAGE	1/4	2 x 1/4
CARROT	1	2
LEBANESE CUCUMBERS	2	3
AVOCADOS	2	3
PEANUT + FRIED SHALLOT MIX	2 packets	3 packets

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 **1/2 satay sauce** (reserve remaining for serving). 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** and **3 tbsp soy sauce**. Use a stick mixer to blend to a smooth consistency.

6P – use zest and juice from 1 lime and 4 tbsp soy sauce.



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**.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

