



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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



Plant-Based



4/6 servings

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	19g	17g	94g

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE NOODLES	2 packets	3 packets
GARLIC CLOVES	2	3
GINGER	1 piece	1 piece
THAI BASIL	1 packet	2 packets
RED CHILLI	1	1
PEANUT/HEMP SEED MIX	2 x 40g	3 x 40g
RED CAPSICUM	1	2
BABY CORN	2 punnets	2 punnets
ASIAN GREENS	1 bunch	1 bunch
LIME	1	2
STIR-FRY SAUCE	100ml	2 x 100ml

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.



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.



4. STIR-FRY THE VEGETABLES

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

6P – add 1 tbsp ground paprika.



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.



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**.

6P – add zest and juice of 1 lime, wedge remaining lime.



3. PREPARE THE VEGETABLES

Slice **capsicum** and halve **corn**. Trim and slice **Asian greens** (see notes).



6. FINISH AND SERVE

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

