



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Peanuts

Although peanuts have “nuts” in their name, they are legumes. Like peas and beans, they are edible seeds enclosed in a pod.



P4

Vietnamese Noodle Bowl with Caramelised Chicken & Nuoc Cham

Bun Thit Nuong is a light and zesty Vietnamese noodle bowl with caramelised chicken strips, fresh cucumber and mint topping, roasted peanuts and chilli lime dressing.



25 minutes



4 servings



Chicken

September - October 2022

Make fresh rolls!

Make fresh Vietnamese rolls if you have some rice paper rounds in your pantry! All ingredients in this dish will work well as fillings, and the dressing is an excellent dipping sauce!

FROM YOUR BOX

RICE VERMICELLI NOODLES	2 packets
RED CHILLI	1
LIME	1
CHICKEN STIR-FRY STRIPS	600g
SPRING ONIONS	1 bunch
LEBANESE CUCUMBERS	2
CARROT	1
MINT	1 bunch
ROASTED PEANUTS	1 packet (60g)

FROM YOUR PANTRY

oil for cooking, pepper, fish sauce, sugar (of choice), rice wine vinegar (see notes), 1 garlic clove

KEY UTENSILS

large frypan, large saucepan

NOTES

If you don't have rice wine vinegar you can use apple cider or white wine vinegar.

If you prefer less heat, you can garnish the dish with chilli to taste instead.



1. COOK THE NOODLES

Bring a large saucepan of water to a boil. Add noodles to boiling water and cook according to packet instructions or until al dente. Drain, rinse with cold water and set aside.



2. PREPARE THE DRESSING

Deseed and finely chop chilli (see notes). Add to a small saucepan along with **1 crushed garlic clove, 3 tbsp fish sauce, 3 tbsp vinegar, 3 tbsp sugar** and **1/2 cup water**. Bring to a simmer, take off heat and squeeze in juice from 1/2 lime.



3. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Add chicken along with **1 tbsp fish sauce** and **1 tbsp sugar**. Slice and add spring onions (reserve some green tops for garnish). Cook for 6-8 minutes until caramelised. Season with **pepper**.



4. PREPARE THE TOPPINGS

Wedge remaining lime. Slice cucumbers. Julienne or grate carrot. Pick mint leaves and roughly chop peanuts.



5. FINISH AND SERVE

Serve noodles with chicken, prepared toppings and spring onion green tops. Spoon dressing over top and toss to serve.

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**

