




Product Spotlight: Lime


Lime offers a heap of vitamins and minerals, including potassium. Potassium is important for maintaining nerve and muscle function as well as healthy blood pressure levels.



1 Balinese Noodles with Tofu

Stir fry turmeric noodles with a rainbow of veggies and fragrant nasi goreng sauce from Turban Chopsticks, finished with a squeeze of fresh lime.

 30 minutes

 2 servings

 Plant-Based

1 February 2021

Spice it up!

You can add roasted peanuts or fried shallots to the dish for a more exciting finish. Garnish with some fresh coriander if you have some.

Per serve: **PROTEIN** 19g **TOTAL FAT** 49g **CARBOHYDRATES** 121g

FROM YOUR BOX

NOODLES	1 packet
ASIAN GREENS	2 bulbs
RED CAPSICUM	1
SPRING ONION	1
CARROT	1
SATAY TOFU	1 packet
NASI GORENG SAUCE	1/2 -1 jar
LIME	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

soy sauce (or tamari), sesame oil, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Rinse your noodles before tossing them into the pan to prevent them from sticking together.



1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles and cook for 4-6 minutes until al-dente. Drain and rinse (see notes). Set aside.



2. PREPARE THE VEGGIES

Slice Asian greens, capsicum and spring onion (reserve tops for garnish). Slice carrot into crescents. Slice tofu.



3. COOK THE VEGGIES

Heat a large frypan over medium-high heat with **sesame oil**. Add prepared veggies and tofu. Cook for 5-8 minutes until tender.



4. TOSS THE NOODLES

Reduce pan heat to medium. Add noodles and nasi goreng sauce (add full jar for extra flavour). Toss until well combined. Season with **soy sauce** and **pepper** if needed. Add lime zest and wedge lime.



5. FINISH AND PLATE

Divide noodles among bowls. Garnish with spring onion tops. 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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

