



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Green Curry Paste

Handmade with love in WA by Turban Chopsticks, this green curry paste adds a lovely fragrant flavour and contains all natural ingredients.



1 Thai Green Curry Noodles

Fragrant green vegetable curry using Turban Chopstick's locally made paste, served with bean thread noodles, fresh lime and crunchy peanuts.



25 minutes



2 servings



Plant-Based

26 October 2020

Mix it up!

Add some vegetable stock to the curry to transform the dish into a curry noodle soup instead! Add extra flavour and fragrance with some soy sauce for seasoning or add a lemongrass stalk to the curry as it cooks.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	62g	71g

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (100g)
SNOW PEAS	1/2 bag (75g) *
CARROT	1
COURGETTES	3
GREEN CURRY PASTE	1 jar
COCONUT MILK	400ml
LIME	1
MINT	1/3 bunch *
PEANUTS	1 packet (40g)
BEAN SHOOTS	1 bag (250g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper

KEY UTENSILS

large frypan, saucepan

NOTES

For extra fragrance, use coconut oil if you have some. If you're sensitive to heat, try adding 1/2 of the curry paste to the dish first. Add extra water while simmering if needed.

Keep the snow peas fresh if preferred. Trim and thinly slice and use as a garnish.



1. COOK THE NOODLES

Bring a saucepan of water to the boil and cook noodles for 2 minutes, or until just tender. Drain and rinse in cold water.



2. PREPARE THE VEGGIES

Trim and halve snow peas. Slice carrot into crescents. Slice courgettes.



3. SAUTÉ THE VEGGIES

Heat a frypan over medium-high heat with **oil** (see notes). Add prepared vegetables. Stir in green curry paste. Cook for 3 minutes until fragrant.



4. SIMMER THE CURRY

Pour in coconut milk and simmer for 5-10 minutes until vegetables are tender. Add lime zest, and juice from 1/2 lime (wedge remaining). Season with **salt and pepper**.



5. FINISH AND PLATE

Divide noodles and curry among bowls. Garnish with mint leaves, peanuts and bean shoots. 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**

