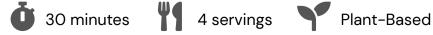




# **Pad See Ew**

with Cashews (Thai Rice Noodles)

A delicious Thai noodle dish with rice noodles and a sweet lime sauce, tossed with fresh veggies and fragrant coriander.







# Spice it up!

Get creative and garnish the dish with peanuts, cashews, toasted coconut or any leftover seeds in your pantry. Add fresh chilli or chilli flakes to the sauce if desired.

#### FROM YOUR BOX

RICE NOODLES	1 packet
LIME	1
GARLIC CLOVES	2
TOMATO PASTE	1 sachet
SPRING ONIONS	1/3 bunch *
CARROT	1
SNOW PEAS	1/2 bag (125g) *
ASIAN GREENS	1 bunch
CORIANDER	1/2 packet *
CASHEWS	1 packet (100g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, sugar (of choice), pepper

#### **KEY UTENSILS**

saucepan, large frypan or wok

#### **NOTES**

Use palm sugar and a neutral flavoured oil (like grape seed oil) for the sauce, if possible, for a more authentic flavour.



#### 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 SAUCE

Combine juice from 1/2 lime (wedge remaining) with 2 crushed garlic cloves, tomato paste, 1/4 cup soy sauce, 1 tbsp sugar and 1/4 cup oil (see notes). Set aside.



#### 3. PREPARE THE VEGGIES

Slice spring onions and carrot. Trim and halve snow peas. Trim and slice asian greens. Roughly chop coriander.



# 4. COOK THE VEGGIES

Heat a large frypan over medium-high heat with oil. Add vegetables and 1/2 the coriander. Cook for 5 minutes until tender.



# 5. ADD SAUCE & NOODLES

Add noodles, cashews and sauce to pan. Toss until well combined.



# 6. FINISH AND PLATE

Divide noodles among bowls. Garnish with remaining coriander and lime wedges.



