



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

 4 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** 12g **TOTAL FAT** 36g **CARBOHYDRATES** 71g

## FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (200g)
SNOW PEAS	1/2 bag (125g) *
CARROTS	2
ZUCCHINI	1
GREEN CURRY PASTE	1 jar
COCONUT MILK	400ml
LIME	1
MINT	1/3 bunch *
PEANUTS	1 packet (80g)
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 carrots and zucchini into crescents.



### 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 the 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.

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