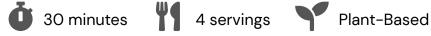




Tempeh Larb Lettuce Cups

Crisp cos lettuce leaves filled with bean thread noodles, seasoned tempeh, fresh veggies and served with a punchy lime dressing.







Spice it up!

You can add chopped lemongrass, grated ginger or finely sliced kaffir lime leaves to the tempeh for a more exciting flavour. Instead of making lettuce cups, you can shred the lettuce and serve as a noodle salad instead.

TOTAL FAT CARBOHYDRATES

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (200g)
BABY COS LETTUCE	2 pack
CARROT	1
CORIANDER	1/2 packet *
BEAN SHOOTS	1 bag (200g)
LIME	1
GARLIC	1/2 clove *
RED ONION	1/2 *
ТЕМРЕН	2 packets (2 x 200g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, chilli flakes (optional)

KEY UTENSILS

large frypan, saucepan

NOTES

For the best flavour use sesame oil or a neutral flavoured oil in the dressing.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 2-3 minutes or until tender. Drain and rinse with cold water.



2. PREPARE THE SALAD

Separate and rinse lettuce leaves. Julienne or grate carrot. Chop coriander and set aside with bean shoots.



3. PREPARE THE DRESSING

Zest the lime and set aside. Combine lime juice with 1/2 crushed garlic clove, 1/4 tsp chilli flakes, 2 tbsp soy sauce and 2 tbsp oil (see notes).



4. COOK THE TEMPEH

Heat a frypan over medium heat with oil. Slice and add onion. Cook for 2-3 minutes. Crumble in tempeh and add lime zest. Cook for 3-4 minutes until warmed through.



5. FINISH AND PLATE

Assemble the lettuce cups at the table with noodles, tempeh, salad and dressing.



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