



### Product Spotlight: Kaffir Lime Leaf


Kaffir lime leaves are rich in oils so only a couple of leaves are needed to add fragrant flavour.



## 2 Vietnamese Noodle Bowl

Fragrant lemongrass and kaffir lime leaf dressing drizzled over sautéed baby king oyster mushrooms, fresh vegetables and noodles.

 30 minutes

 4 servings

 Plant-Based

12 November 2021

## Stir-fry it!

*Instead of serving the vegetables fresh, you can stir-fry them in a large frypan until tender. Remove from the heat and stir through cooked noodles and dressing to coat well.*

Per serve: **PROTEIN** 15g **TOTAL FAT** 13g **CARBOHYDRATES** 62g

## FROM YOUR BOX

LEMON GRASS	1
KAFFIR LIME LEAVES	1
SPRING ONIONS	1/3 bunch *
BABY KING OYSTER MUSHROOMS	1 bag (300g)
PEANUTS	1 packet (100g)
SUGAR SNAP PEAS	1/2 bag (125g) *
CARROTS	2
RED CHILLI	1
BEAN SHOOTS	1 bag
NOODLES	1 packet (200g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce, white wine vinegar, sweet chilli sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

To use whole lemongrass stalk, slice off the very bottom and peel off any dried-out layers. Then bash the woody top end with a rolling pin, or something hard, to soften and help release some of the aromatic oils.



### 1. PREPARE THE SAUCE

Bring a saucepan of water to the boil.

Finely chop lemongrass (see notes) and kaffir lime leaves. Add to a bowl along with **2 tbsp soy sauce, 2 tbsp sweet chilli sauce, 2 tbsp vinegar and pepper**. Stir to combine.



### 2. COOK THE MUSHROOMS

Heat a frypan over medium-high heat with **oil**. Chop spring onions (reserve green tops). Add to pan along with mushrooms and 1 tbsp prepared sauce. Cook, stirring occasionally, for 4-6 minutes. Add peanuts and cook for a further 2 minutes. Remove from heat.



### 3. PREPARE VEGETABLES

Trim and slice sugar snap peas. Thinly slice carrots, chilli and reserved spring onion green tops. Set aside with bean shoots.



### 4. COOK THE NOODLES

Add noodles to boiling water and cook according to packet instructions. Drain and rinse in cold water.



### 5. FINISH AND SERVE

Divide noodles among bowls. Top with fresh vegetables and mushrooms. Serve with remaining sauce.

**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**

