



### Product Spotlight: King Oyster Mushrooms

King oyster mushrooms are a large member of the oyster mushroom family. They can be barbecued, sautéed and slow cooked. They have a meaty texture and rich umami flavour making them a great addition to meat-free meals.



## Peanut Butter Noodles

### With Chilli Drizzle

Unctuous udon noodles tossed in a peanut butter sauce, served with ginger sautéed mushrooms, broccolini, fresh topping and a peanut, garlic and chilli drizzle oil.



30 minutes



2 servings



Vegetarian

### Speed it up!

*If you just want dinner done in a flash skip making the drizzle oil and cook the mushrooms, spring onions, ginger, garlic and broccolini in a frypan together. Roughly chop the peanuts and use as a garnish.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	30g	88g

## FROM YOUR BOX

GARLIC CLOVES	2
ROASTED SALTED PEANUTS	40g
SPRING ONIONS	1 bunch
KING OYSTER MUSHROOMS	1 packet
GINGER	1 piece
BROCCOLINI	1 bunch
LEBANESE CUCUMBER	1
PEANUT BUTTER	3 packets
UDON NOODLES	2 packets

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari), balsamic vinegar, dried chilli flakes

## KEY UTENSILS

large frypan, kettle

## NOTES

Omit chilli flakes if preferred.

**No gluten option** – udon noodles are replaced with rice vermicelli noodles. Bring a saucepan of water to a boil. Add noodles and cook for 6–10 minutes until noodles are tender.



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### 1. MAKE THE DRIZZLE OIL

Boil the kettle. Slice **1 clove garlic**. Heat a large frypan over medium heat with **3 tbsp oil**. Add **garlic** and cook, stirring, for 3–4 minutes until **garlic** is just golden. Remove to a bowl. Add roughly chopped **peanuts** and **1/2–1 tsp chilli flakes** (see notes). Reserve pan for step 3.



### 4. COOK THE BROCCOLINI

Add **broccolini** and **remaining garlic** to pan. Cook for 2–3 minutes until **broccolini** is tender and **garlic** is browned. Remove and reduce to medium heat for step 5.



### 2. PREPARE THE INGREDIENTS

Slice **spring onions** and **mushrooms**, roughly chop **remaining garlic**, peel and grate **ginger**, trim and halve **broccolini**. Thinly slice **cucumber**. Keep separated.

To make sauce: add **1/2 ginger**, **peanut butter**, **1 1/2 tbsp soy sauce**, **3/4 tbsp balsamic vinegar**, and **pepper** to a bowl.



### 5. COOK NOODLES AND TOSS

Add **noodles** to a bowl and cover with **hot water**. Stand for 2 minutes. Reserve **1 cup cooking liquid** and drain **noodles**. Add **sauce** to reserved pan and whisk to combine. Add **noodles** and **cooking liquid** (as necessary). Toss to coat **noodles**.



### 3. COOK THE MUSHROOMS

Reheat pan over medium–high heat with **oil**. Add **mushrooms**, **spring onions**, **remaining ginger**. Cook for 3–6 minutes until **mushrooms** begin to brown. Add **1/2 tbsp soy sauce** and cook for a further 2 minutes. Remove and keep pan over heat.



### 6. FINISH AND SERVE

Divide tossed **noodles** among bowls (spoon any remaining sauce into bowls). Top with **mushrooms**, **broccolini** and **cucumber**. Drizzle over **peanut drizzle oil**.

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