



**Product Spotlight:
Sesame Seeds**


Sesame seeds are considered an excellent source of copper, which helps your body make red blood cells and keeps your immune system healthy.




Sesame Seed Brown Butter Noodles

with Boiled Eggs

Thick and unctuous udon noodles, tossed through browned butter, tossed sesame seeds and kai lan, served with a fresh snow pea topping, shredded seaweed and boiled egg.

 25 minutes

 4 servings

 Vegetarian

Switch it up!

Stir-fry the kai lan and snow peas in sesame oil to serve as a side dish to the noodles. You can cook the eggs using your preferred method; boiling, poaching or frying.

Per serve: **PROTEIN** 20g **TOTAL FAT** 27g **CARBOHYDRATES** 53g

FROM YOUR BOX

FREE-RANGE EGGS	6-pack
SESAME SEEDS	2 x 20g
BUTTER PORTIONS	3
SPRING ONIONS	1 bunch
GARLIC CLOVES	2
KAI LAN	1 bunch
SNOW PEAS	2 x 150g
UDON NOODLES	3 packets
SEAWEED SNACK	2 packets

FROM YOUR PANTRY

sesame oil, salt, white pepper, rice wine vinegar, soy sauce or tamari

KEY UTENSILS

large frypan, saucepan

NOTES

Use a wok if you have one.

Substitute white pepper with ground pepper or black pepper.

No gluten option - noodles are replaced with rice noodles. Cook for 10-12 minutes until tender. Drain and rinse. Add to frypan along with 1 cup water.



Scan the QR code to submit a Google review!



1. BOIL THE EGGS

Bring a medium saucepan of water to the boil. Add eggs and cook for 6-8 minutes. Cool under running cold water. Peel to serve.

Refill saucepan with water and bring to a boil for step 5.



2. TOSS THE SESAME SEEDS

Heat a large frypan (see notes) over medium heat. Add sesames to dry pan and toast for 5 minutes until golden. Remove from pan and keep pan over heat for step 3.



3. BROWN THE BUTTER

Add butter to pan and cook for 5 minutes until foaming and turning brown. Add thinly sliced spring onions (reserve green tops), crushed garlic and trim and halved kai lan. Stir-fry for 5 minutes.



4. MAKE THE TOPPING

Meanwhile, trim and slice snow peas. Add to a bowl along with thinly sliced reserved spring onion green tops, **1 tbsp sesame oil** and **2 tsp vinegar**. Toss to combine.



5. COOK & TOSS NOODLES

Add noodles to boiling water. Cook for 2-3 minutes until noodles are tender. Add to frypan along with **1 cup reserved cooking liquid**, **1 1/2 tbsp soy sauce**, **1/2-1 tsp white pepper** (see notes) and **1/2 tossed sesame seeds**. Toss well to combine.



6. FINISH AND SERVE

Tear or thinly slice seaweed. Divide tossed noodles among bowls. Add boiled egg, toppings and remaining toasted sesame seeds.

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**

