



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Lime

Did you know? Seedless limes are classified as a parthenocarpic fruit, meaning the flowers don't require pollen to make fruit. Though some fruits are grown to have no seeds, seedless limes are naturally occurring!



## S2 Satay Fish Noodles

Tender fish pieces in a cashew satay sauce on a bed of sesame rice vermicelli noodles finished with fresh toppings and lime.



20 minutes



2 servings



Fish

9 September 2022

## Switch it up!

*You can use the ingredients to make lettuce cups or rice paper rolls that the family can assemble at the table! For a warmer dish, stir-fry the noodles with the capsicum and carrot.*

## FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet (300g)
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CARROT	1
ROASTED CASHEWS	1 packet (40g)
WHITE FISH FILLETS	1 packet
LIME	1
SATAY SAUCE	1 bottle

## FROM YOUR PANTRY

sesame oil, soy sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

Use coconut milk instead of water if you prefer a creamier finish. The sauce can also have a little heat; if you're sensitive to spice, add more water to thin it out.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Cook noodles according to packet instructions or until al-dente. Drain, rinse and return to saucepan (for step 4).



### 2. PREPARE THE TOPPINGS

Slice capsicum and cucumber. Julienne or ribbon carrot. Chop cashews. Set aside.



### 3. COOK THE FISH

Heat a frypan over medium-high heat. Coat fish with **1/2 tbsp soy sauce** and **1/2 tbsp sesame oil**. Cook for 3-4 minutes, each side (see step 5).



### 4. DRESS THE NOODLES

Meanwhile, whisk together lime zest, juice from 1/2 lime (wedge remaining), **1 tbsp soy sauce** and **1 tbsp sesame oil**. Toss with cooked noodles until well combined.



### 5. ADD THE SAUCE

Pour satay sauce and **1/4 cup water** over fish. Simmer until heated through (see notes).



### 6. FINISH AND SERVE

Divide noodles, fish and satay sauce among bowls. Add fresh toppings, garnish with cashews and serve with lime wedges.

**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**

