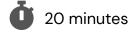




Satay Fish Noodles

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





2 servings Fish



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)
ROASTED CASHEWS WHITE FISH FILLETS	1 packet (40g)
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WHITE FISH FILLETS	1 packet

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.



