



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!



S4 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



4 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 CUCUMBERS	2
CARROT	1
ROASTED CASHEWS	1 packet (40g)
WHITE FISH FILLETS	2 packets
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 cucumbers. Julienne or ribbon carrot. Chop cashews. Set aside.



3. COOK THE FISH

Heat a frypan over medium-high heat. Coat fish with **1 tbsp soy sauce** and **1 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**

