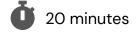




# **Satay Fish Noodles**

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





4 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 CUCUMBERS                 | 2               |
| CARROT                             | 1               |
|                                    | 1               |
| ROASTED CASHEWS                    | 1 packet (40g)  |
| ROASTED CASHEWS WHITE FISH FILLETS | 2 packets       |
|                                    |                 |
| WHITE FISH FILLETS                 | 2 packets       |

#### 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.



