



Thai Glass Noodles

A vibrant Thai-style noodle dish with bean thread vermicelli, scrambled eggs, tossed in a zesty chilli-lime dressing and finished with crunchy cashews.



25 minutes



Vegetarian



2 servings

FROM YOUR BOX

BEAN THREAD VERMICELLI	200g
RED CHILLI	1
GARLIC CLOVE	1
LIME	1
FREE-RANGE EGGS	6-pack
COLESLAW	1 bag
CHIVES	1 bunch
ROASTED CASHEWS	40g

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce, sugar (of choice)

NOTES

You can add tofu, or tempeh for extra protein.

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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **bean thread vermicelli** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.

2. PREPARE THE SAUCE AND EGGS

Finely chop **chilli** and crush **garlic**. Combine in a bowl with **1/2 lime zest and juice** (wedge remaining), **3 tbsp soy sauce** and **1 tsp sugar**. Set aside.

Whisk **4 eggs** together in a bowl or jug.

3. COOK THE STIR FRY

Slice **chives**. Heat **oil** in a large work or frypan over high heat. Add **coleslaw** and stir-fry for **2–3 minutes** until slightly wilted. Push to one side of pan and pour in **whisked eggs**. Cook, scrambling for 2–3 minutes until set. Add **cooked noodles**, **sliced chives**, and the prepared **sauce** to the pan. Toss to combine and warm through. Season with **soy sauce** and **pepper** to taste.

TIP

You can add some chopped lemongrass or sliced kaffir lime leaves for fragrance.

4. TOSS NOODLES AND SERVE

Divide **noodles** between bowls. Chop **cashews** and use to garnish along with **lime wedges**.

TIP

You can add fresh coriander or Thai basil for fragrance. Garnish with fried shallots if you have some.

This recipe has simplified instructions to help lower your meal cost.