

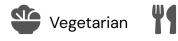




Thai Glass Noodles

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







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 <u>1/2 lime zest and juice</u> (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.



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.



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.