



Honey Ginger Noodle Bowl

A fresh and fast noodle bowl with egg noodles, sautéed mushrooms, Asian greens, and colourful veggies, finished with a zesty honey ginger dressing.



30 minutes



Vegetarian



2 servings

FROM YOUR BOX

EGG NOODLES	1 packet
CARROT	1
RED CAPSICUM	1
RED CHILLI	1
GINGER	1 piece
LIME	1
HONEY	2 sachets
BUTTON MUSHROOMS	200g
ASIAN GREENS	2 bulbs

FROM YOUR PANTRY

sesame oil, pepper, soy sauce

NOTES

For a warmer dish you can stir fry the noodles together with all the vegetables. Toss the dressing through at the end.

No gluten option - egg noodles are replaced with rice noodles.

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1. COOK THE NOODLES

Bring a large saucepan of water to boil. Add **noodles** and cook according to packet instructions. Drain and rinse under cold water to stop cooking. Set aside.

TIP *Toss noodles with sesame oil to prevent them from sticking together.*

2. PREPARE THE TOPPINGS & DRESSING

Julienne or grate **carrot**, thinly slice **capsicum** and **red chilli**.

Peel and grate **ginger**. Combine in a small bowl with **lime zest and juice**, **honey**, **2 tbsp soy sauce** and **1 tbsp sesame oil** to make **dressing**.

TIP *Add a splash of water for a thinner dressing. Add 2 tbsp sweet chilli sauce for extra flavour.*

3. STIR-FRY THE VEGETABLES

Quarter **mushrooms**. Trim and slice **Asian greens**. Heat a large frypan or wok with **oil** over high heat.

Stir-fry **mushrooms** until golden (4–5 minutes), then remove from pan. Add **Asian greens**, cook briefly until wilted. Season both with **soy sauce and pepper** to taste.

TIP *Crushed garlic can be added to the vegetables if you have some.*

4. FINISH AND SERVE

Arrange **noodles**, **stir-fry vegetables** and **toppings** in bowls. Serve with **dressing**.

TIP *You can garnish the dish with chopped peanuts, cashews or sesame seeds.*

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