



## Cumin Lamb Noodles

Savoury stir-fried noodles tossed with cumin-spiced lamb mince and vibrant Asian greens. Finished with fresh cucumber batons and sliced spring onions for a refreshing crunch.



25 minutes



4/6 servings



Lamb

## FROM YOUR BOX

	4 PERSON	6 PERSON
WHEAT NOODLES	1 packet	2 packets
SPRING ONIONS	1 bunch	2 bunches
LAMB MINCE	600g	600g + 300g
ASIAN GREENS	1 bunch	1 bunch
LEBANESE CUCUMBERS	2	3

## FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, soy sauce or stir-fry sauce of choice

## NOTES

Asian greens can be quite sandy. Trim the ends and soak leaves in water to remove excess sand.

You can add extra vegetables such as slice capsicum, mushrooms or carrot.

**No gluten option – wheat noodles are replaced with rice noodles.** Cook according to packet instructions.

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## 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** to boiling water and cook according to packet instructions or until al dente. Drain, rinse and set aside.

## 2. COOK THE LAMB

Heat a large wok or frypan over high heat with **oil**. Slice and add **spring onions** (see tip). Add **lamb** and **1-2 tbsp ground cumin**. Cook, breaking up the lamb with a spatula, for 5 minutes. Season **salt and pepper**.

**TIP** *Use sesame oil for extra fragrance. Reserve spring onion tops for garnish. You can use cumin seeds instead of ground cumin. Add some grated ginger or crushed garlic for depth of flavour. If you like some spice, ground Szechuan peppercorns or chilli flakes work well!*

## 3. ADD GREENS

Trim and slice **Asian greens** (see notes). Add to pan and cook for 2 minutes until wilted. Add **cooked noodles** and **2 tbsp stir-fry sauce** (see tip). Toss until well combined.

**6P – add cooked noodles and 3-4 tbsp stir-fry sauce.**

**TIP** *Oyster sauce, hoisin sauce or kecap manis works well for this dish. You can also add 1/2-1 tbsp rice wine vinegar to balance the flavours if needed.*

## 4. FINISH AND SERVE

Divide **noodles** among bowls. Cut **cucumbers** into batons (or slice) and use to garnish along with **reserved spring onion tops**.

**TIP** *Add some fried shallots, toasted sesame seeds or peanuts to garnish the dish.*

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