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DINNER TWIST  
LOCAL, HEALTHY, DELIVERED

# 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



4/6 servings

## FROM YOUR BOX

	4 PERSON	6 PERSON
EGG NOODLES	2 packets	3 packets
CARROTS	2	2
RED CAPSICUM	1	2
RED CHILLI	1	1
LIME	1	2
GINGER	1 piece	2 pieces
HONEY	2 sachets	3 sachets
BUTTON MUSHROOMS	300g	300g + 200g
ASIAN GREENS	1 bunch	1 bunch

## 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 **carrots**, 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**.

**6P** – combine **zest and juice from 1 1/2 limes (wedge remaining), grated ginger, honey, 3 tbsp soy sauce and 1 1/2 tbsp sesame oil** to make the 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.**