



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
BEAN THREAD VERMICELLI	200g	2 x 200g
RED CHILLI	1	2
GARLIC CLOVE	2	3
LIME	1	2
FREE-RANGE EGGS	6-pack	6-pack
BUTTON MUSHROOMS	150g	2 x 150g
CHIVES	1 bunch	2 bunches
COLESLAW	1 bag	2 bags
ROASTED CASHEWS	80g	80g + 40g

FROM YOUR PANTRY

oil for cooking, soy sauce, pepper, 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 **eggs** together in a bowl or jug.

6P – use **1/3 cup soy sauce** and **1 1/2 tsp sugar**. Use eggs to taste.

3. COOK THE STIR FRY

Slice **mushrooms** and **chives**. Heat **oil** in a large work or frypan over high heat. Add **mushrooms** and cook for 2 minutes. Add **coleslaw** and stir-fry for another **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.