



Street Noodles

with Cashews

Veggie-packed noodle stir-fry with thin rice vermicelli, shredded cabbage, tomatoes, and spring onions, tossed in a spiced sauce and topped with crunchy roasted cashews.



30 minutes



Plant-Based



2 servings

FROM YOUR BOX

THIN RICE VERMICELLI	300g
GINGER	1 piece
TOMATO	1
SPRING ONIONS	1 bunch
SHREDDED CABBAGE	250g
LIME	1
ROASTED CASHEWS	40g

FROM YOUR PANTRY

oil for cooking, salt and pepper, curry powder or curry paste, soy sauce (or tamari)

NOTES

Add some sliced tofu or a scrambled egg to the tofu if you want more protein.

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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.

2. PREPARE THE STIR FRY

Peel and grate **ginger**. Combine with **2 tbsp soy sauce**, **1 tbsp curry powder or paste**, **2 tbsp oil**. Wedge **tomato**, slice **spring onions**, and set aside with **shredded cabbage**.

TIP *You can use red curry paste or mild Indian curry powder. Add tomato paste if you want a richer base.*

3. COOK THE STIR FRY

Heat a large frypan or wok over high heat with **oil**. Add all **vegetables** and stir-fry for 5 minutes, tossing often until just tender. Add cooked **noodles** and **sauce**, cook for 2 minutes, tossing to coat evenly. Remove from heat.

TIP *Use Coconut or sesame oil for extra aroma.*

4. FINISH AND SERVE

Season with **zest and juice of 1/2 lime** (wedge remaining). Season with **soy sauce** to taste. Roughly chop **cashews** and sprinkle on top. Serve with remaining **lime wedges**.

TIP *Add chopped coriander, fresh chilli, or a drizzle of chilli oil if you have some on hand.*

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