



## Beef Larb Noodles

Rice vermicelli noodles paired with seasoned beef, fresh toppings of cucumber, carrot and lettuce, finished with a lime dressing.



25 minutes



4 servings



Beef

## FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
CARROT	1
LEBANESE CUCUMBERS	2
BABY COS LETTUCE	1
LIME	1
BEEF MINCE	600g

## FROM YOUR PANTRY

oil for cooking, fish sauce or soy sauce, pepper, sweet chilli sauce (optional)

## NOTES

Use fresh chilli, sugar and garlic instead of sweet chilli sauce for the dressing.

## 1. COOK THE NOODLES

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

**TIP** *The noodles can vary with cook time. Try the tenderness of one first before draining in case you need to increase the cook time.*

## 2. PREPARE THE SALAD

Julienne or grate **carrot**. Slice **cucumbers** into crescents. Rinse and shred **lettuce** leaves. Set aside.

Zest **1/2 lime** and keep aside. Whisk together the juice of 1/2 lime, **1 tbsp fish sauce**, **1 tbsp sweet chilli sauce**, and **2 tbsp water** (see notes).

**TIP** *You can add mint leaves, coriander or spring onions for extra freshness. Add sliced radishes, capsicum or bean shoots to bulk up the toppings.*

## 3. COOK THE BEEF

Heat a frypan over medium-high heat with **oil**. Add **beef mince** along with reserved lime zest and cook for 8–10 minutes, breaking up with a spatula as you go. Season to taste with **fish sauce** and **pepper**.

**TIP** *You can add some lemongrass, kaffir lime leaves or crushed garlic to flavour the beef. Use oyster sauce or soy sauce instead of fish sauce if preferred.*

## 4. FINISH AND SERVE

Divide noodles, salad and beef among bowls. Wedge remaining lime to serve.

**TIP** *Garnish the dish with chopped peanuts, fresh herbs or sliced chilli if you have some.*

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