



Beef Larb Noodles

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

25 minutes

4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE VERMICELLI NOODLES	1 packet	2 packets
CARROT	1	2
LEBANESE CUCUMBERS	2	3
BABY COS LETTUCE	1	2-pack
LIME	1	2
BEEF MINCE	600g	600g + 300g

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.

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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).

6P – zest **1 lime** and keep aside. Whisk together **juice of 1 lime, 1 1/2 tbsp fish sauce, 1 1/2 tbsp sweet chilli sauce and 2 1/2 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.*