



## 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



4/6 servings

## FROM YOUR BOX

	4 PERSON	6 PERSON
THIN RICE VERMICELLI	300g	2 x 300g
GINGER	1 piece	1 piece
TOMATOES	2	3
GREEN BEANS	150g	150g
SPRING ONIONS	1 bunch	2 bunches
SHREDDED CABBAGE	250g	500g
LIME	1	1
ROASTED CASHEWS	80g	80g + 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 **tomatoes**, trim and slice **green beans**, slice **spring onions**, and set aside with **shredded cabbage**.

**6P** – use **4 tbsp soy sauce**, **2 tbsp curry powder or paste** and **4 tbsp oil** to make the sauce.

**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.**