



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Green Curry Paste

Handmade with love in WA by Turban Chopsticks, this green curry paste adds a lovely fragrant flavour and contains all natural ingredients.



## 1 Thai Green Curry Fish Noodles

Fragrant green fish curry using Turban Chopstick's locally made paste, served with bean thread noodles, fresh lime and crunchy bean shoots.



25 minutes



4 servings



Fish

26 October 2020

### Spice it up!

*Add some stock to the curry to transform the dish into a laksa noodle soup instead! Add extra flavour and fragrance with some soy sauce for seasoning or add a lemongrass stalk to the curry as it cooks.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	27g	66g

## FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (200g)
SNOW PEAS	1/2 bag (125g) *
CARROTS	2
WHITE FISH FILLETS	2 packets
GREEN CURRY PASTE	1 jar
COCONUT MILK	400ml
LIME	1
MINT	1/3 bunch *
BEAN SHOOTS	1 bag (250g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt and pepper

## KEY UTENSILS

large frypan, saucepan

## NOTES

For extra fragrance, use coconut oil if you have some. If you're sensitive to heat, try adding 1/2 of the curry paste to the dish first. Add extra water while simmering if needed.

Keep the snow peas fresh if preferred. Trim and thinly slice and use as a garnish.

**No fish option – white fish fillets are replaced with diced chicken breast.** Add chicken to pan along with the veggies in step 3. Simmer for 10–12 minutes or until cooked through.



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil and cook noodles for 2 minutes, or until just tender. Drain and rinse in cold water.



### 2. PREPARE THE CURRY

Trim and halve snow peas. Slice carrots into crescents. Cut fish fillets into bite size pieces.



### 3. SAUTÉ THE VEGGIES

Heat a frypan over medium-high heat with **oil** (see notes). Add snow peas and carrots. Stir in green curry paste. Cook for 3 minutes until fragrant.



### 4. ADD FISH AND SIMMER

Add fish pieces and coconut milk. Simmer for 10 minutes until cooked through. Add lime zest, and juice from 1/2 the lime (wedge remaining). Season with **salt and pepper**.



### 5. FINISH AND PLATE

Divide noodles and curry among bowls. Garnish with mint leaves and bean shoots. Serve with lime wedges.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

