



Sesame Lamb Noodles

A simple and flavour-packed stir-fry with lamb mince, cabbage and carrot tossed through rice noodles and topped with crunchy sesame and fried shallots.



25 minutes



2 servings



Lamb

FROM YOUR BOX

RICE NOODLES	1 packet
LAMB MINCE	300g
GREEN CABBAGE	1/4
CARROT	1
GARLIC CLOVE	1
SESAME/FRIED SHALLOT MIX	1 packet

FROM YOUR PANTRY

sesame oil, salt and pepper, ground coriander, soy sauce (or tamari)

NOTES

You can substitute ground coriander with ground cumin, Chinese five spice or cumin seeds. For a different flavour you can use oyster sauce, hoisin sauce or fish sauce instead of soy sauce.

1. COOK THE NOODLES

Bring a saucepan of water to boil. Add **noodles** and cook according to packet instructions. Drain and rinse under cold water to stop the cooking process.

TIP *Toss cooked noodles with a little sesame oil to prevent sticking.*

2. COOK THE LAMB

Heat a large pan or wok over high heat with **1 tbsp sesame oil**. Add **lamb mince**, **1/2 tbsp ground coriander**, **salt and pepper**. Cook for 6–8 minutes until browned and slightly crispy.

TIP *You can add a pinch of Chinese five spice, cumin seeds or chilli flakes for more flavour. Add some diced onion or spring onion if desired.*

3. COOK THE STIR FRY

Thinly slice **cabbage**, julienne **carrot**, and crush **garlic**. Add to pan as you go and stir-fry for 3–4 minutes until slightly softened. Add cooked noodles, **1 tbsp soy sauce**, and **1/2 tbsp sesame oil**. Toss well to coat. Season with **pepper**.

TIP *Add 1 tbsp rice wine or apple cider vinegar or a drizzle of honey or sugar to balance the flavours. You can add sliced capsicum, snow peas or asian greens for more bulk.*

4. FINISH AND SERVE

Garnish noodles with the **sesame/fried shallot mix**. Serve at the table.

TIP *Garnish with sliced spring onions or chives, chopped coriander or roasted peanuts if you have some.*

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