

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cashew Nuts


The cashew tree originated in Brazil. Hanging from its branches are large juicy apples with cashew nuts attached to the bottom!



3 Thai Beef Salad with Noodles

The iconic Thai beef salad served with rice noodles, crispy veggies, sliced steaks and crunchy cashew nuts.

 20 minutes

 2 servings



 Beef

8 February 2021

Fresh rolls

If you have any leftover rice paper rounds in your pantry - now is a good time to dig them out! Any leftovers from this dinner meal make perfect lunches wrapped in a rice paper roll.

FROM YOUR BOX

| | |
|--|-----------------|
| RICE NOODLES | 1 packet (200g) |
| RED CHILLI | 1/2 * |
| LIME | 1/2 * |
| BEEF STEAKS  | 300g |
| CARROT | 1 |
| MINT | 1 bunch |
| LEBANESE CUCUMBER | 1 |
| MESCLUN LEAVES | 1/2 bag (60g) * |
| CASHEW NUTS | 1 packet (40g) |
|  BABY KING OYSTER MUSHROOMS | 1 packet |

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, white wine vinegar, fish/soy sauce, sugar (brown or other)


KEY UTENSILS

saucepan, large frypan

NOTES

Omit chilli from dressing and scatter over at the end instead if preferred by the kids.

No beef option – beef steaks are replaced with chicken tenderloins. Increase cooking time as needed until cooked through.

 **VEG OPTION – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.**



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 2–3 minutes or until cooked al dente. Drain and rinse in cold water.




2. MAKE THE DRESSING

Finely chop chilli (deseed if desired) and combine with **1 tbsp vinegar, 1 tbsp fish/soy sauce, 1 tbsp sugar, 2 tbsp water** and juice from 1/2 lime. Set aside.



3. COOK THE BEEF

Heat a pan (or barbecue) over medium-high heat. Toss steaks with **oil** and **1 tsp fish/soy sauce** and cook for 3 minutes on each side or until cooked to your liking.

 **VEG OPTION – Halve or quarter oyster mushrooms. Cook in a heated frypan over medium-high heat for 5 minutes adding 1/2 tbsp soy sauce.**



4. PREPARE FRESH INGREDIENTS

Grate or julienne carrot, pick mint leaves and slice cucumber. Arrange on a platter with mesclun leaves and cashew nuts.



5. ASSEMBLE & SERVE

Slice steaks.

Take everything to the table and allow everyone to assemble their own bowl.

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**

