

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

 4 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 (375g)
RED CHILLI	1/2 *
LIME	1
BEEF STEAKS 	600g
CARROT	1
MINT	1 bunch
CONTINENTAL CUCUMBER	1
SPRING ONIONS	1/4 bunch *
MESCLUN LEAVES	1/2 bag (100g) *
CASHEW NUTS	1 packet (80g)
 BABY KING OYSTER MUSHROOMS	1 packet
 BEAN SHOOTS	1 bag

\*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 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.



### 4. PREPARE FRESH INGREDIENTS

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

 **VEG OPTION – Prepare as above, adding bean shoots to platter.**



### 2. MAKE THE DRESSING

Finely chop chilli (deseed if desired) and combine with **2 tbsp vinegar, 2 tbsp fish/soy sauce, 2 tbsp sugar, 3 tbsp water** and juice from 1/2 lime. Set aside.



### 5. ASSEMBLE & SERVE


Slice steaks.

Take everything to the table and allow everyone to assemble their own bowl. Cut remaining lime into wedges to serve on the side.



### 3. COOK THE BEEF

Heat a pan (or barbecue) over medium-high heat. Toss steaks with **oil** and **2 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 1/2–1 tbsp soy sauce.**

**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**

