



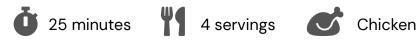
# Product Spotlight: Thai Basil

Thai basil has a purple stem and an aroma of liquorice, cinnamon and mint. It still holds its flavour after cooking, whereas sweet basil is best enjoyed fresh!

# **Chicken Noodles**

with Thai Basil

Stir-fry rice vermicelli with tender pieces of chicken, Asian greens and cashews, all tossed together with lime and sweet Thai basil leaves.



Spice it up!

You can add some sweet chilli sauce to the noodles for extra sweetness and spice!



14 April 2023

#### FROM YOUR BOX

RICE NOODLES	1 packet
LIME	1
TOMATO PASTE	1 sachet
ASIAN GREENS	1 bunch
CARROT	1
RED ONION	1
CHICKEN STIR-FRY STRIPS	600g
ROASTED CASHEWS	1 packet
THAI BASIL	1 packet



oil for cooking, pepper, fish sauce (or soy sauce), sugar (of choice)

#### **KEY UTENSILS**

large wok or frypan, saucepan

#### NOTES

Rinse the noodles under cold water after boiling to prevent them from overcooking.

We used brown sugar and sesame oil in this dish.



# **1. COOK THE NOODLES**

Bring a saucepan of water to a boil. Add noodles to boiling water and cook for 3-5 minutes or until al dente. Drain and rinse well under cold water (see notes).



# **2. PREPARE THE SAUCE**

Combine lime zest and juice from 1/2 lime (wedge remaining) with tomato paste, **2 tbsp fish sauce, 1 tbsp sugar** and **2 tbsp oil** in a bowl (see notes).



### **3. PREPARE THE VEGETABLES**

Trim and slice Asian greens. Julienne or ribbon carrot. Slice onion. Keep separate.



#### **4. COOK THE STIR-FRY**

Heat a large wok or frypan over high heat with **oil**. Add chicken and onion. Cook for 3 minutes until browned. Add remaining vegetables and cook for a further 5 minutes.



# **5. TOSS THE NOODLES**

Reduce heat to medium. Toss in cooked noodles and prepared sauce until well combined. Season with **1 tbsp fish sauce and pepper** to taste.



#### **6. FINISH AND SERVE**

Divide noodles among bowls. Chop cashews, pick basil leaves and use to garnish. Serve with lime wedges.



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