

FOR the
Little ONESMeatBALLS,
NOODLES & PEANUTS

thai Beef NOODLES

 25 Minutes 4 Servings Beef

This dish is flavourful and healthy, perfect for little ones! Seasoned beef mince served over noodles with fresh veggies and a tangy dressing. Easy to customise for the whole family!

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

RICE NOODLES	375g
GINGER	1 piece
GARLIC CLOVE	1
LIME	1
BABY CUCUMBERS	1 punnet
TOMATOES	3
MINT	1 packet
PEANUTS	60g
BEEF MINCE	600g

FROM YOUR PANTRY

sesame oil, soy sauce (or fish sauce), maple syrup (or sugar)

COOKING TOOLS

large saucepan, frypan

Use the beef mince to make meatballs if you like! You can serve the noodles and meatballs in lettuce leaves for a fun twist.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK THE NOODLES

Bring a large saucepan of water to a boil. Add **noodles** and cook for 4 minutes or until tender. Drain and rinse thoroughly in cold water. Set aside.



4. COOK THE BEEF

Heat a large frypan with **oil** over medium-high heat. Add **beef mince** and cook for 6 minutes. Use a spatula to break up the mince. Season with any reserved lime zest and **1-2 tbsp soy sauce**. Take off heat and stir in 3 tbsp prepared sauce.



2. MAKE THE SAUCE

Grate **ginger** to yield 1/2-1 tbsp and crush **garlic**. Add to a bowl with **lime juice**, **2 tbsp sesame oil**, **3 tbsp soy sauce**, **1-2 tbsp maple syrup** and **2 tbsp water**.

tip Zest the lime and reserve to flavour the beef mince.



3. PREPARE REMAINING INGREDIENTS

Slice **cucumbers** and wedge **tomatoes**. Pick and slice **mint** leaves (or leave whole) and roughly chop or crush **peanuts**.

tip Add any other favourite ingredients you may have such as mango, capsicum or bean shoots!



5. FINISH AND SERVE

Serve noodles in bowls topped with beef, fresh vegetables, peanuts and sauce to taste.

tip You may need to rinse the noodles one more time in cold water before serving as they easily stick together.