



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Kumamen Noodles


For Perth locals, Kumamen, their shared love of eating a delicious bowl of noodles led them to create their brand! Uniquely bold in flavour and preservative free, we love these noodles and think you will too!



L2 Chiang Mai Noodles with Shredded Omelette

Deliciously fragrant red coconut curry served with ribbons of fresh vegetables, lime, fresh egg noodles from Kumamen and shredded omelette.

 30 minutes

 2 servings

 Vegetarian

9 September 2022

Bulk it up!

If you want to bulk up this meal and get extra servings, try adding some oyster or button mushrooms, or serve it with a side of Asian greens sautéed in garlic and soy sauce.

Per serve: **PROTEIN** 30g **TOTAL FAT** 56g **CARBOHYDRATES** 67g

FROM YOUR BOX

ZUCCHINI	1
CARROT	1
LIME	1
RED CURRY PASTE	1 tin
TINNED COCONUT MILK	400ml
FREE-RANGE EGGS	6-pack
FRESH EGG NOODLES	1 packet
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking (see notes), soy sauce (or tamari), pepper

KEY UTENSILS

frypan, 2 saucepans

NOTES

We used sesame oil for extra flavour.

The curry paste can be a little spicy, so use it to taste. We recommend using 1 tbsp if you don't like spice or the whole tin if you do. You can store any leftover paste in the freezer to use at a later date.

No gluten option – egg noodles are replaced with rice noodles. Cook according to packet instructions or until al dente.



1. PREPARE THE VEGETABLES

Bring a saucepan of water to the boil (see step 5).

Ribbon zucchini. Julienne or ribbon carrot. Zest lime and wedge 1/2 (reserve remaining for step 6).



4. SHRED THE OMELETTE

Roll the omelette up, then thinly slice rolled omelette.



2. SIMMER THE CURRY

Heat a second saucepan over medium-high heat. Add 1/2 tin curry paste (see notes). Pour in coconut milk, **1 tbsp soy sauce** and **500 ml water**. Simmer, covered, for 10 minutes.



5. COOK THE NOODLES

Add the noodles to saucepan of boiling water and cook according to packet instructions or until al dente. Drain and rinse under cold water.



3. MAKE THE OMELETTE

Crack 4 eggs into a bowl along with **2 tsp soy sauce** and **pepper**. Whisk to combine. Heat a frypan over medium-high heat with **oil**. Pour egg mix into pan and cook for 2-3 minutes until golden and just set. Slide onto a chopping board.



6. FINISH AND SERVE

Add zest and juice of remaining lime to curry and stir to combine.

Divide noodles among bowls. Ladle in curry. Top with fresh vegetables and shredded omelette. Garnish with coriander leaves.

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**

