




### Product Spotlight: Lime


Lime offers a heap of vitamins and minerals, including potassium. Potassium is important for maintaining nerve and muscle function as well as healthy blood pressure levels.



## L2 Lime and Hoisin Noodles with Stir-Fried Veg

Quick and flavourful stir-fried vegetables with thick rice noodles and scrambled free-range eggs tossed in a lime and hoisin sauce.

 25 minutes

 2 servings

 Vegetarian

28 January 2022

## Fry it up!

*Instead of scrambling your eggs in the frypan with the vegetables, you can fry them in a separate frypan. You could also poach or boil them.*

Per serve: **PROTEIN** 35g **TOTAL FAT** 32g **CARBOHYDRATES** 99g

## FROM YOUR BOX

RICE NOODLES	1 packet (200g)
LIME	1
RED CHILLI	1
PEANUTS	1 packet (40g)
BROCCOLINI	1 bunch
BABY CORN	1 punnet
FREE-RANGE EGGS	6
BEAN SHOOTS	1 bag

## FROM YOUR PANTRY

oil for cooking, pepper, hoisin sauce, sweet chilli sauce

## KEY UTENSILS

large frypan or wok, saucepan

## NOTES

If you don't have sweet chilli sauce you can replace it with soy sauce to taste.



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 4 minutes until tender. Drain and rinse with cold water.



### 2. MAKE THE SAUCE

Zest lime. Add to a bowl and whisk together with **1/2 cup hoisin sauce, 2 tbsp sweet chilli sauce and pepper.**



### 3. PREPARE INGREDIENTS

Wedge 1/2 lime (reserve remaining for step 5). Thinly slice chilli and roughly chop peanuts. Trim and slice broccolini. Halve baby corn. Crack eggs, to taste, into a bowl and whisk together.



### 4. STIR-FRY INGREDIENTS

Heat a large frypan or wok over high heat with **oil**. Add eggs to pan and scramble for 1-2 minutes, remove from pan. Add broccolini, corn and bean shoots. Stir-fry for 4-6 minutes until lightly charred. Add eggs back into pan.



### 5. TOSS THE NOODLES

Add noodles and sauce to frypan, squeeze in juice from remaining 1/2 lime. Toss until well combined.



### 6. FINISH AND SERVE

Divide noodles among bowls. Garnish with chilli slices, peanuts and lime wedges.

**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**

