



Product Spotlight: Coriander

All parts of the coriander are edible, including the stems and seeds. It has a fresh, sweet, lemon and nutty flavour that brings life to dishes.



Satay Rice Noodle Crunch Salad

Tender rice vermicelli noodles generously coated in a velvety home-made satay sauce. Served with a vibrant assortment of fresh vegetables, crispy fried shallots and crunchy peanuts.



20 minutes



2 servings



Plant-Based

Spice it up!

To spice it up, add some dried chilli flakes or fresh red chilli into your satay sauce or use as garnish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	68g	118g

FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
LIME	1
CORIANDER	1 packet
GARLIC CLOVE	1
COCONUT MILK	165ml
PEANUT BUTTER TUBS	2
RED CAPSICUM	1
RED CABBAGE	1/4
CARROT	1
LEBANESE CUCUMBER	1
AVOCADO	1
PEANUT + FRIED SHALLOT MIX	1 packet

FROM YOUR PANTRY

soy sauce (or tamari), pepper

KEY UTENSILS

saucepan, stick mixer or small blender

NOTES

Use a vegetables peeler to julienne carrot, or a box grater to grate it.

If noodles stick together, run them under cold water again to loosen.



Scan the QR code to
submit a Google review!



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 6-8 minutes until noodles are tender. Drain and rinse well with cold water. Reserve pan.



4. TOSS THE NOODLES

Return **noodles** to pan (see notes). Add **1/2 satay sauce** (reserve remaining for serving). Toss to coat. Season to taste with **pepper**.



2. MAKE THE SATAY SAUCE

Zest lime and juice 1/2 (wedge remaining). Add to a jug along with **coriander roots and stems** (reserve leaves for step 5), peeled **garlic**, **coconut milk**, **peanut butter**, **2 tbsp soy sauce** and **2 tbsp water**. Use a stick mixer to blend to a smooth consistency.



5. FINISH AND SERVE

Divide **vegetables** and **noodles** among bowls. Toss in bowl. Garnish with **peanut and shallot mix** and **coriander leaves**. Serve with **satay sauce** and **lime wedges**.



3. PREPARE THE VEGETABLES

Thinly slice **capsicum** and **cabbage**. Julienne or grate **carrot** (see notes). Crescent **cucumber** and dice **avocados**.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

