



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



4 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** 7g **TOTAL FAT** 27g **CARBOHYDRATES** 97g

FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
LIME	1
CORIANDER	1 packet
GARLIC CLOVES	2
COCONUT MILK	2 x 165ml
PEANUT BUTTER SLUGS	3
RED CAPSICUM	1
RED CABBAGE	1/4
CARROT	1
LEBANESE CUCUMBERS	2
AVOCADOS	2
PEANUT + FRIED SHALLOT MIX	2 packets

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.



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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) to noodles. 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, **3 tbsp soy sauce** and **3 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.

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