





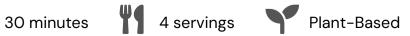
# **Pad See Ew**

with Cashews (Thai Rice Noodles)

A delicious Thai noodle dish with rice noodles and a sweet lime sauce, tossed with fresh veggies and fragrant coriander.







# Spice it up!

Get creative and garnish the dish with peanuts, toasted coconut or any leftover seeds in your pantry. Add fresh chilli or chilli flakes to the sauce if desired.

TOTAL FAT CARBOHYDRATES

16g

35g

102g

#### **FROM YOUR BOX**

RICE NOODLES	2 x 200g
LIME	1
GARLIC CLOVES	2
TOMATO PASTE	1 sachet
SPRING ONIONS	1 bunch
CARROT	1
CARROT	•
SNOW PEAS	150g
	•
SNOW PEAS	150g
SNOW PEAS ASIAN GREENS	150g 1 bunch

#### FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, sugar (of choice)

#### **KEY UTENSILS**

saucepan, large frypan or wok

#### **NOTES**

Use palm sugar and a neutral flavoured oil (like grape seed oil) for the sauce, if possible, for a more authentic flavour.



#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil and cook noodles for 2 minutes, or until just tender. Drain and rinse in cold water.



#### 2. PREPARE THE SAUCE

Combine juice from 1/2 lime (wedge remaining) with crushed garlic, tomato paste, 1/4 cup soy sauce, 1 tbsp sugar and 1/4 cup oil (see notes). Set aside.



#### 3. PREPARE THE VEGGIES

Slice spring onions and carrot. Trim and slice snow peas and Asian greens. Roughly chop coriander. Keep separate.



## 4. COOK THE VEGGIES

Heat a large frypan with **oil** over high heat. Add vegetables and cook for 5 minutes until tender.



### 5. ADD SAUCE & NOODLES

Rinse noodles again and add to pan with cashews and sauce. Toss until well combined.



#### 6. FINISH AND SERVE

Divide noodles among bowls. Garnish with remaining coriander 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



