




### 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	400ml
PEANUT BUTTER TUBS	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** and **3 tbsp soy sauce**. 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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