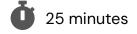




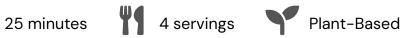


Tempeh Banh Mi Bowl

A fresh and vibrant noodle bowl with marinated sweet and savoury tempeh, pickled vegetables and a sweet chilli dressing.







Spice it up!

You can add some crushed peanuts, toasted sesame seeds or fried shallots to garnish this bowl.

TOTAL FAT CARBOHYDRATES

20g 24g

84g

FROM YOUR BOX

RICE VERMICELLI NOODLES	300g
READY TO EAT TEMPEH	2 x 200g
LEBANESE CUCUMBERS	2
CARROT	1
RED CHILLI	1
CORIANDER	1 packet
RADISHES	1 bunch
VEGAN MAYONNAISE	100g

FROM YOUR PANTRY

oil for cooking, salt, soy sauce (or tamari), sweet chilli sauce, rice wine vinegar, sugar (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

If you don't have rice wine vinegar, you can use white or apple cider vinegar.

Use sesame oil for extra fragrance.

Squeeze out any extra liquid from pickled vegetables, and drain before serving.





1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.



2. MARINATE THE TEMPEH

Slice tempeh into strips. Cover in a dish with 2 tbsp soy sauce, 2 tbsp vinegar, and 2 tbsp sweet chilli sauce. Set aside.



3. PICKLE THE VEGETABLES

Slice cucumbers and julienne or ribbon carrot using a vegetable peeler. Toss in a bowl with 1/4 cup vinegar, 1 tsp salt and 1 tsp sugar (see notes). Set aside.





4. PREPARE THE TOPPINGS

Slice chilli and chop coriander. Slice radishes (use to taste).

Combine mayonnaise with 2 tbsp sweet chilli sauce and 1 tbsp water.



5. COOK THE TEMPEH

Heat a frypan over medium heat with **oil** (see notes). Add tempeh and marinade. Cook for 2-3 minutes, turning until caramelised and warmed through.



6. FINISH AND SERVE

Divide noodles among bowls. Top with pickled vegetables (see notes), tempeh and mayonnaise dressing to taste. Garnish with chilli and coriander.

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



