

Curried Vermicelli Noodles

with Bok Choy, Bean Sprouts & Candied Cashews

We're putting our own spin on a classic Southern Asian dish. In this hearty stir-fry, you'll use vermicelli, a thin rice noodle. (The word "vermicelli" is borrowed from a similarly-shaped Italian pasta, but can refer to a specific type of Asian noodle.) Using traditional spices and aromatics along with seasonal vegetables, you'll build a delicious dish and finish it with homemade candied cashews for a unique touch of toasty sweetness.



Ingredients

8 Ounces Vermicelli Rice Noodles
2 Carrots
2 Ounces Bean Sprouts
2 Scallions
1 Lime
1 Pound Napa Cabbage
½ Pound Bok Choy
1 Bunch Mint

Knick Knacks

3 Tablespoons Cashews
2 Tablespoons Light Brown Sugar
2 Tablespoons Yellow Curry Paste

Makes 2 Servings
About 550 Calories Per Serving
Cooking Time: 15 to 25 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and cut the carrots into matchsticks. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Using a peeler, remove the rind of the lime, avoiding the pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Remove and discard the cabbage core; thinly slice the leaves. Trim off and discard the root ends of the bok choy; roughly chop the bok choy. Pick the mint leaves off the stems; discard the stems.

2



Candy the cashews:

In a large pan, combine the **brown sugar, the juice of 1 lime wedge, a pinch of salt and 2 tablespoons of water**. Cook on medium, swirling the pan constantly, 2 to 3 minutes, or just until the sugar mixture turns amber in color. Turn off the heat and immediately add the **cashews**. Stir to completely coat and transfer to a baking sheet. Set aside to cool. Carefully wipe out the pan.

3



Cook the vegetables:

In the same pan used to candy the cashews, heat 2 teaspoons of oil on medium-high until hot. Add the **bok choy, carrots, cabbage and white bottoms of the scallions**. Cook, stirring occasionally, 1 to 2 minutes, or until the bok choy and cabbage are slightly wilted. Add **¼ cup of water**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until the vegetables are tender. Transfer to a bowl; set aside in a warm place. Wipe out the pan.

4



Make the sauce:

In the same pan used to cook the vegetables, combine the **curry paste, lime zest, the juice of 1 lime wedge and ¾ cup of water**; season with salt and pepper to taste. Cook, stirring occasionally, 30 seconds to 1 minute, or until thoroughly combined. Remove from the heat and set aside.

5



Cook the noodles & add them to the sauce:

Add the **vermicelli noodles** to the pot of boiling water. Cook 2 to 3 minutes, or until al dente (slightly firm to the bite). Drain the noodles and transfer them directly to the pan of sauce; stir until thoroughly coated.

6



Finish & plate your dish:

Add the **cooked vegetables** to the pan of noodles and sauce. Cook on medium heat, stirring constantly, 1 to 2 minutes, or until thoroughly combined and warmed through. Divide the finished noodles between 2 dishes. Garnish with the **candied cashews, green tops of the scallions, mint leaves, bean sprouts and the remaining lime wedges**. Enjoy!