



honey Lime chicken

 30 Minutes

 chicken

 2 servings

Honey lime chicken served over cool rice noodles with crunchy veggies – fresh, fun and perfect for little chefs to build their own bowls!

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FROM YOUR BOX

CARROT	1
LEBANESE CUCUMBER	1
CAPSICUM	1
SNOW PEAS	150g
HONEY	1 small jar
LIME	1
GARLIC CLOVE	1
RICE NOODLES	150g
CHICKEN STRIPS	300g

FROM YOUR PANTRY

oil for cooking (sesame or other), soy sauce

COOKING TOOLS

saucepan, frypan

Use any leftover chicken, noodles and veggies to make fresh rice paper rolls for lunch the next day! Just dip rice paper in water, fill with your leftovers, roll up and enjoy.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.



1. PREPARE the VEGGIES

Bring a large saucepan of water to a boil (for the noodles).

Peel **carrot** into ribbons (or slice into thin sticks). Slice/dice **cucumber** and **capsicum**. Trim **snow peas**. Set aside.



4. COOK the CHICKEN

Heat a frypan with **oil** over high heat. Add **chicken strips** and cook until golden and just cooked through. Reduce heat, pour in **half of the sauce** and cook for 1–2 minutes.

tip You can pour in all the sauce if you prefer to warm it up.



2. MAKE the honey LIME Sauce

Combine **honey**, **2 tbsp soy sauce**, **1 tbsp water**, **zest and juice from the whole lime** and **crushed garlic**.

tip Taste and adjust, you can add more honey/sugar if you prefer it sweeter!



3. COOK the NOODLES

Add **noodles** to the boiling water and cook until al dente. Drain and rinse well in cold water.

tip Rinse noodles again before serving if they have stuck together! Toss with a little sesame oil if you like.



5. FINISH AND SERVE

Serve **rice noodles** into bowls. Add **veggies** and **honey-lime chicken**. Drizzle with **extra sauce**.

tip You can top with peanuts, cashews, fried shallots or sesame seeds if you have some in your pantry!