DINNER TWIST
LOCAL, HEALTHY, DELIVERED

CaBBage → ← BLaNCheD BaBY CORN

CHICKeN & NOODLe StiR-FRY

StReet NOODLeS

Vermicelli noodles stir-fried with pre-cooked chicken and veggies in a mild curry sauce and finished with crunchy cashew nuts.

🕐 20 MiNutes   🍴 2 SeRViNGS   🐔 ChiCKeN

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FROM YOUR BOX

TOMATO SAUCE	2 small jars
ISLAND CURRY SPICE MIX	1 sachet
RICE VERMICELLI NOODLES	200g
SPRING ONIONS	1 bunch
YELLOW CAPSICUM	1
CABBAGE	1/4
PRE-COOKED CHICKEN	1 packet
CASHEW NUTS	40g

FROM YOUR PANTRY

sesame oil (or other), soy sauce, pepper

COOKING TOOLS

saucepan, large frypan or wok

Switch noodles for rice to make a quick fried rice! Or switch chicken for fried eggs for a great bunch idea.

Before you start cooking!
Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

1. Make the Sauce

Bring a saucepan of water to a boil.

In a bowl combine tomato sauce, spice mix, **1-2 tbsp water, 1 1/2 tbsp soy sauce and 2 tbsp sesame oil**. Set aside.

tip *We used sesame oil for more flavour but a neutral oil would work too!*

2. Cook the Noodles

Add noodles to boiling water and cook for 1-2 minutes or until al dente. Drain and rinse under cold water.

tip *Rinsing the noodles in cold water will stop them from overcooking and breaking up in the pan when you toss them.*

3. Prepare the Ingredients

Trim and slice spring onions and capsicum. Shred cabbage.

Tear chicken into smaller pieces (keep separate).

tip *Reserve some green spring onion tops for garnish if you like!*

4. Cook the Vegetables

Heat a large frypan or wok over medium-high heat with **oil**. Add vegetables. Cook for 5 minutes or until tender.

tip *You can add any other veggies of your liking such as capsicum, asian greens or mushrooms!*

5. Toss it all together

Add chicken and sauce, combine well. Toss in noodles until well combined. Adjust seasoning if needed with **pepper and soy sauce**.

tip *Serve veggies and noodles separate if your family prefers!*

6. Finish and Serve

Serve noodle stir-fry topped with any reserved spring onion green tops and cashews.

tip *Drizzle with some chilli or sweet chilli sauce if you like!*