

A2



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED

for the  
little ones

→  
cabbage



←  
capsicum  
strips

chicken & noodle  
stir-fry



# STREET NOODLES

20 Minutes

2 SERVINGS

chicken

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

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## FROM YOUR BOX

TOMATO SAUCE	2 small jars
COCONUT 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.

**Curry** spice mix: desiccated coconut, coconut sugar, turmeric, sea salt, coriander, cumin, ginger.



### 1. Make the Sauce

Bring a saucepan of water to a boil.

In a bowl combine **tomato sauce**, **spice mix**, **1 tbsp water**, **1 1/2 tbsp soy sauce** and **1 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.



### 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!



### 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!



### 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!