

for the  
little ones

# StREET NOODLES



20 Minutes



4 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
ISLAND CURRY SPICE MIX	1 sachet
RICE VERMICELLI NOODLES	2 x 200g
SPRING ONIONS	1 bunch
CABBAGE	1/4
BABY CORN	1 punnet
PRE-COOKED CHICKEN	1 packet
CASHEW NUTS	60g

## 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, **1/4 cup water, 2 tbsp soy sauce and 3 tbsp sesame oil**. Set aside.

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



### 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!



### 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.



### 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!



### 3. Prepare the Ingredients

Trim and slice spring onions. Shred cabbage and halve baby corn.

Tear chicken into smaller pieces (keep separate).

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



### 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!