

for the
little ones

CaBBaGe

BLAnched
BaBY CoRNChICKeN & 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



4/6 SeRVINGs



ChICKeN

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FROM YOUR BOX

	4 PERSON	6 PERSON
TOMATO SAUCE	2 small jars	4 small jars
ISLAND CURRY SPICE MIX	1 sachet	2 sachets
RICE VERMICELLI NOODLES	2 x 200g	3 x 200g
SPRING ONIONS	1 bunch	2 bunches
CABBAGE	1/4	2 x 1/4
BABY CORN	1 punnet	1 punnet
PRE-COOKED CHICKEN	1 packet	2 packets
CASHEW NUTS	40g	2 x 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.

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

6P – mix tomato sauce, spice mix, 1/2 cup water, 3 tbsp soy sauce and 3 tbsp sesame oil.



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!