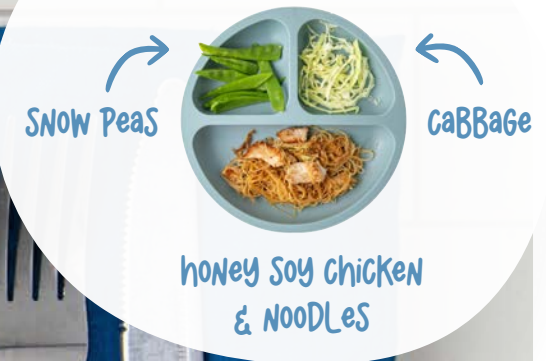


for the
little ones

SINGAPORE CHICKEN STIR-FRY



30 Minutes



Chicken



2 Servings

Golden chicken strips tossed with thin rice noodles, mild curry sauce, crunchy snow peas, cabbage and peanuts.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	19g	76g

FROM YOUR BOX

VERMICELLI NOODLES	200g
TOMATO PASTE	1 sachet
COCONUT CURRY SPICE MIX	1 tub
SNOW PEAS	150g
GREEN CABBAGE	1/4
SPRING ONIONS	1 bunch
LIME	1
CHICKEN STRIPS	300g
PEANUTS (SALTED)	40g

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

COOKING TOOLS

saucepan, large frypan or WOK

You can leave out the curry spice mix and toss the noodles with extra soy sauce and a drizzle of honey or sweet chilli sauce instead!

Before you start cooking!

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

Coconut curry spice mix: desiccated coconut, coconut sugar, turmeric, sea salt, coriander, cumin, ginger



1. COOK the NOODLES

Bring a saucepan of **water** to a boil. Add **noodles** and cook for 2 minutes or until just tender. Drain and rinse under cold **water**.

tip Rinsing the noodles in cold water helps stop them overcooking and breaking.



2. Make the Sauce

Combine **tomato paste**, **curry spice mix**, **1 1/2 tbsp soy sauce**, **1 tbsp water** and **1 tbsp oil** in a bowl. Stir until smooth.

tip Add 1/2 tsp chilli flakes if you like some heat through the noodles!



3. PREPARE the VEGGIES & CHICKEN

Trim and slice **snow peas**. Finely shred **cabbage**. Slice **spring onions**, keeping some **green tops** aside for garnish. Cut **lime** into wedges.

Toss chicken with **1/2 tbsp oil** and **1/2 tbsp soy sauce**.



4. COOK the CHICKEN

Heat a large frypan or wok with **oil** over medium-high heat. Add **chicken strips** and cook for 3–4 minutes, tossing, until golden and cooked through. Remove from pan.



5. TOSS the NOODLES

Add **snow peas**, **cabbage** and **spring onions** to the pan. Cook for 2–3 minutes, or until just tender.

Add **noodles**, **sauce** and **chicken**. Toss gently until coated and warmed through. Season with **pepper** to taste.

tip Keep elements separate if preferred!



6. FINISH AND SERVE

Serve **noodle stir-fry** topped with **peanuts**, reserved **spring onion tops** and **lime wedges**.