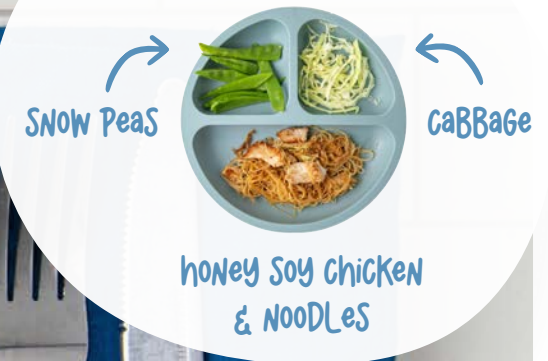




DINNER TWIST
LOCAL, HEALTHY, DELIVERED

for the
little ones



SINGAPORE CHICKEN STIR-FRY



30 Minutes



Chicken



4/6 Servings

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

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	41g	19g	74g/82g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
VERMICELLI NOODLES	2 x 200g	3 x 200g
TOMATO PASTE	1 sachet	2 sachets
COCONUT CURRY SPICE MIX	1 packet	2 packets
SNOW PEAS	150g	2 x 150g
GREEN CABBAGE	1/4	2 x 1/4
SPRING ONIONS	1 bunch	2 bunches
LIME	1	2
CHICKEN STRIPS	600g	600g + 300g
PEANUTS (SALTED)	40g	2 x 40g

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

COOKING TOOLS

large 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!

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.



4. COOK the CHICKEN

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

6P – cook in 3 batches.



2. Make the Sauce

Combine **tomato paste**, **curry spice mix**, **2 tbsp soy sauce**, **1/4 cup water** and **2 tbsp oil** in a bowl. Stir until smooth.

6P – use 1/2 cup water and 4 tbsp soy.

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



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!



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 tbsp oil** and **1/2 tbsp soy sauce**.



6. FINISH AND SERVE

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