



### Product Spotlight: Hoisin Sauce

Hoisin sauce is like the tomato sauce of Chinese cuisine! A great all-rounder that can be used as a recipe base or a condiment. The flavour starts sweet and finishes with savoury notes. Made locally by The Ugly Mug, it's loved by the Dinner Twist Team.



### Spice it up!

*If you can't resist some spice, serve this dish with dried chilli flakes, slices of fresh red chilli or a drizzle of your favourite chilli oil.*

## Chinese Ginger Chicken with Noodle Stir Fry

Chicken schnitzels flavoured with fresh ginger, served over a quick and easy hoisin sauce Chinese-style noodle stir fry.



25 minutes



2 servings



Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	45g	13g	88g

## FROM YOUR BOX

EGG NOODLES	1 packet
GINGER	1 piece
GARLIC CLOVE	1
HOISIN SAUCE	50ml
BROWN ONION	1
TOMATO	1
CELERY	1 stick
ASIAN GREENS	1 bunch
CHICKEN SCHNITZELS	300g
SESAME SEEDS	1 packet

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari)  
cornflour, rice wine vinegar (see notes)

## KEY UTENSILS

large frypan, saucepan

## NOTES

Substitute rice wine vinegar with white vinegar or white wine vinegar.

**No gluten option – noodles are replaced with bean thread noodles.** Cook according to packet instructions or until al dente. Use water at step 5.



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### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Reserve **1/2 cup cooking liquid** and drain noodles. Rinse well with cold water to stop the cooking process.



### 2. PREPARE THE INGREDIENTS

Peel and grate **ginger** (reserve 2 tsp for step 3), crush **garlic**. Add to a bowl along with **hoisin sauce**, **2 tsp cornflour**, **2 tsp vinegar** and **pepper**. Mix to combine.

Roughly chop **onion**, wedge **tomato**, slice **celery**, trim and chop **Asian greens**.



### 3. COOK THE CHICKEN

Heat a large frypan over medium-high heat with **oil**. Coat **chicken** with reserved ginger, **2 tsp soy sauce** and **pepper**. Cook for 4–5 minutes each side until cooked through. Remove and keep pan over heat.



### 4. STIR FRY THE VEGGIES

Add onion to reserved pan and cook for 2 minutes until browning begins. Add remaining veggies and cook for a further 3 minutes.



### 5. TOSS THE NOODLES

Add cooked noodles, sauce and **reserved cooking liquid** (as necessary) to veggies. Stir fry for 2 minutes to combine. Season to taste with **soy sauce** and **pepper**.



### 6. FINISH AND SERVE

Slice chicken.

Divide stir fry noodles among bowls. Top with chicken and garnish with **sesame seeds**.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

