



Product Spotlight: Sesame Seeds

Sesame seeds are considered an excellent source of copper, which helps your body make red blood cells and keeps your immune system healthy.



Miso Chicken Yakisoba

This quick and easy yakisoba is sure to please everyone at the dinner table! Packed with veggies, tossed with noodles, pre-cooked chicken breast and miso sauce.



30 minutes



2 servings



Chicken

What is it?

Yakisoba is a classic Japanese noodle dish with a salty, sweet and sour sauce. Made in one-pan, this recipe is so easy to make and is always a crowd pleaser.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	52g	11g	93g

FROM YOUR BOX

RAMEN NOODLES	1 packet
SPRING ONIONS	1 bunch
CARROT	1
CABBAGE	1/2
PRE-COOKED CHICKEN	1 packet
MISO SAUCE	1 sachet
SESAME SEEDS	1 packet

FROM YOUR PANTRY

sesame oil, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

If the noodles stick together, rinse them under cold water or toss with a little sesame oil to separate.

No gluten option – noodles are replaced with **GF noodles**. Cook according to packet instructions or until al dente.



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1. COOK THE NOODLES

Bring a large saucepan full of water to a boil. Add **noodles** and cook according to packet instructions. Reserve **1 cup cooking** liquid and drain noodles (see notes). Reserve saucepan.



4. TOSS THE NOODLES

Roughly tear. Return noodles to saucepan. Add **chicken**, **miso sauce**, stir-fried vegetables and reserved cooking liquid. Toss well to combine. Season to taste with **salt and pepper**.



2. PREPARE THE VEGETABLES

Slice **spring onions** into 3cm pieces (reserve some thinly sliced green tops for garnish). Julienne **carrot**. Cut **cabbage** into square pieces.



3. STIR-FRY THE VEGETABLES

Heat a large frypan over medium-high heat with **sesame oil**. Cook spring onions for 2 mins. Add cabbage add cook for further 2 mins. Add carrot and cook for final 1 minute.



5. FINISH AND SERVE

Divide noodles among bowls. Garnish with spring onion green tops and **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**

