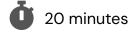






# **Satay Chicken Noodles**

Tender chicken pieces in a cashew satay sauce on a bed of sesame rice vermicelli noodles finished with fresh toppings and lime.







Switch it up!

You can use the ingredients to make lettuce cups or rice paper rolls that the family can assemble at the table! For a warmer dish, stir-fry the noodles with the capsicum and carrot.

PROTEIN TOTAL FAT CARBOHYDRATES 50g

## **FROM YOUR BOX**

RICE VERMICELLI NOODLES	1 packet
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CARROT	1
ROASTED CASHEWS	40g
CHICKEN TENDERLOINS	300g
LIME	1
SATAY SAUCE	1 bottle

#### FROM YOUR PANTRY

sesame oil, soy sauce

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Use coconut milk instead of water if you prefer a creamier finish. The sauce can also have a little heat; if you're sensitive to spice, add more water to thin it out.



#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Cook noodles according to packet instructions or until al dente. Drain, rinse and return to saucepan (for step 4).



### 2. PREPARE THE TOPPINGS

Slice capsicum and cucumber. Julienne or ribbon carrot. Chop cashews. Set aside.



### 3. COOK THE CHICKEN

Heat a frypan over medium-high heat. Cut chicken into thick strips. Coat with 1/2 tbsp soy sauce and 1/2 tbsp sesame oil. Cook for 8-10 minutes, turning (see step 5).



# 4. DRESS THE NOODLES

Meanwhile, whisk together lime zest, juice from 1/2 lime (wedge remaining), 1 tbsp soy sauce and 1 tbsp sesame oil. Toss with cooked noodles until well combined.



# **5. ADD THE SAUCE**

Pour satay sauce and **1/4 cup water** over chicken. Simmer for 1 minute until heated through (see notes).



#### 6. FINISH AND SERVE

Divide noodles, chicken and satay sauce among bowls. Add fresh toppings, garnish with cashews and serve with lime wedges.



**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** 



