



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

 4 servings

 Chicken

Per serve: **PROTEIN** 33g **TOTAL FAT** 22g **CARBOHYDRATES** 91g

FROM YOUR BOX

EGG NOODLES	2 packets
GINGER	1 piece
GARLIC CLOVES	2
HOISIN SAUCE	50ml
BROWN ONION	1
TOMATO	1
CELERY	2 sticks
ASIAN GREENS	1 bunch
CHICKEN SCHNITZELS	600g
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, 3 tsp cornflour, 3 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** 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**

