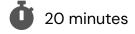




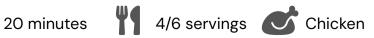


# **Satay Chicken Noodles**

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.

TOTAL FAT CARBOHYDRATES

37g

### FROM YOUR BOX

	4 PERSON	6 PERSON
RICE VERMICELLI NOODLES	1 packet	2 packets
RED CAPSICUM	1	2
LEBANESE CUCUMBERS	2	3
CARROT	1	2
ROASTED CASHEWS	40g	80g
CHICKEN TENDERLOINS	600g	600g + 300g
LIME	1	2
SATAY SAUCE	1 bottle	1 bottle

#### FROM YOUR PANTRY

sesame oil, soy sauce

#### **KEY UTENSILS**

large frypan, large saucepan

#### **NOTES**

Rinse the noodles again in cold water to loosen if they are stuck together.

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.



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### 1. COOK THE NOODLES

Bring a large 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 **cucumbers**. 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 tbsp soy sauce and 1 tbsp sesame oil. Cook for 8-10 minutes, turning (see step 5).

6P - use 2 tbsp soy sauce and 2 tbsp sesame oil.



## 4. DRESS THE NOODLES

Whisk together lime zest, juice from 1/2 lime, 1 tbsp soy sauce and 1 tbsp sesame oil. Toss with cooked noodles until well combined (see notes).

6P - Whisk together zest and juice from 1 lime, 2 tbsp soy sauce and 2 tbsp sesame oil. Toss with cooked noodles until well combined (see notes).



## **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

Cut remaining lime into wedges. 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 0448 042 515 or send an email to hello@dinnertwist.com.au



