



### Product Spotlight: Mango

Mangoes were first grown in India more than 5,000 years ago. Paisley, the pattern that was first designed there, is based on the shape of a mango.



## Sesame Poached Chicken Noodles

A colourful noodle salad with poached chicken, mango and chives, all tossed with a sweet chilli and lime dressing and finished with roasted peanuts.



25 minutes



4/6 servings



Chicken

### Warm it up!

*You can transform this dish into a stir-fry! Cook the carrots and chives in a wok or frypan, toss through cooked noodles and chicken. Season with soy sauce, sesame oil and sweet chilli sauce to taste. Save the mango for a sweet treat!*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	47g/51g	9g/12g	63g/83g

## FROM YOUR BOX

	4 PERSON	6 PERSON
CHICKEN BREAST FILLETS	600g	600g + 300g
WHEAT NOODLES	1 packet	2 packets
RED CABBAGE	1/4	1/2
CARROT	1	2
MANGO	1	2
CHIVES	1 bunch	1 bunch
LIME	1	2
ROASTED PEANUTS	40g	2 x 40g

## FROM YOUR PANTRY

sesame oil, soy sauce, sweet chilli sauce

## KEY UTENSILS

2 large saucepans

## NOTES

You can use 2 tbsp honey instead of sweet chilli sauce if you prefer less spice.

Use the dressing to taste. Season with more soy sauce and sweet chilli sauce if needed.

**No gluten option** – wheat noodles are replaced with rice noodles.



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### 1. POACH THE CHICKEN

Add **chicken breasts** to a saucepan and cover with water. Stir in **1/2 tbsp soy sauce** and bring to a boil. Cover, reduce to a simmer and cook for 15 minutes until cooked through (see step 5).

**6P** – use 1 tbsp soy sauce.



### 2. COOK THE NOODLES

Bring a second saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until al dente.



### 3. PREPARE THE SALAD

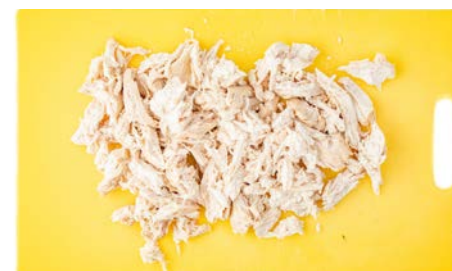
Thinly shred **cabbage** (use to taste). Julienne or grate **carrot**. Slice **mango** and **chives**. Set aside.



### 4. PREPARE THE DRESSING

Combine **zest and juice from 1/2 lime** (wedge remaining) with **2 tbsp sesame oil**, **2 tbsp soy sauce** and **2 tbsp sweet chilli sauce** in a bowl (see notes).

**6P** – Combine zest and juice from 1 lime, 3 tbsp sesame oil, 3 tbsp soy sauce and 3 tbsp sweet chilli sauce.



### 5. SHRED THE CHICKEN

Remove **cooked chicken** from pan. Use two forks to shred the **chicken** or slice it with a knife.



### 6. FINISH AND SERVE

Toss **poached chicken** with **noodles**, **salad** and **dressing** (see notes). Garnish with **chopped peanuts**.

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