



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



4/6 servings



Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	24g	97g

FROM YOUR BOX

	4 PERSON	6 PERSON
EGG NOODLES	1 packet	150g+300g
GINGER	1 piece	2 pieces
GARLIC CLOVES	2	3
HOISIN SAUCE	50ml	2 x 50ml
BROWN ONION	1	1
TOMATO	1	2
CELERY STICKS	2	3
ASIAN GREENS	1 bunch	1 bunch
CHICKEN SCHNITZELS	600g	600g + 300g
SESAME SEEDS	10g	2 x 10g

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.

6P – reserve 1 cup cooking liquid.



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.



2. PREPARE THE INGREDIENTS

Peel and grate **ginger** (reserve 2 tsp for step 3) and crush **garlic**. Mix in a bowl with **hoisin sauce**, **3 tsp cornflour**, **3 tsp vinegar** and **pepper**. Chop **onion**, wedge **tomato**, slice **celery**, and chop **Asian greens**.

6P – add 4 tsp cornflour and 4 tsp vinegar.



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**.



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.

6P – use 2 1/2 tsp soy sauce.



6. FINISH AND SERVE

Slice **chicken**.

Divide **stir fry noodles** among bowls. Top with **chicken** and garnish with **sesame seeds**.

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