




Product Spotlight: Rice Vermicelli Noodles

Rice vermicelli noodles are thin rice noodles and commonly used in most types of Asian cuisine. They work well in stir-fries, soups, spring rolls and salads.



F4 Japanese Chicken Curry with Pickled Topping

This quick and easy Japanese chicken curry is the perfect homemade version of the takeaway favourite served with rice vermicelli noodles and kimchi.

 25 minutes

 4 servings

 Chicken

16 September 2022

Bulk it up!

If you want extra servings from this meal, save the noodles for another day. Add boiled eggs and serve the curry over cooked rice (sushi rice is a great accompaniment).

Per serve: **PROTEIN** 53g **TOTAL FAT** 6g **CARBOHYDRATES** 74g

FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
DICED CHICKEN BREAST	600g
BROWN ONION	1
CARROT	1
TOMATOES	2
KIMCHI	1 jar
LEBANESE CUCUMBERS	2

FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari), curry powder, cornflour, honey

KEY UTENSILS

large frypan, saucepan

NOTES

When cornflour is added to liquids it can sometimes form lumps. Add curry powder, soy sauce, cornflour, water and honey to a jug and whisk to combine to prevent lumps forming in the curry sauce.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions or until tender. Drain and rinse with water.



2. BROWN THE CHICKEN

Heat a large frypan with oil over medium-high heat. Add chicken to pan and cook for 2-4 minutes until it begins to brown.



3. SIMMER THE CURRY

Slice onion and grate carrot. Add to pan with chicken and sauté for 4 minutes. Wedge tomatoes and add to pan along with **3 tsp curry powder**, **1 tbsp soy sauce**, **2 tbsp cornflour**, **2 cups water** and **1 tsp honey** (see notes). Simmer, uncovered, for 10 minutes.



4. PREPARE THE TOPPING

Drain kimchi and dice cucumber. Toss in a bowl to combine.



5. FINISH AND SERVE

Divide noodles among bowls. Ladle over curry. Top with kimchi.

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**

