



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Holy Smoke

Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community.


MANJIMUP  
**holy smoke**  
Wood & Smoke Artisans  
HAND CRAFTED GOURMET


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## Asian Noodle Salad

### with Smoked Chicken

Asian-style soba noodles with fresh veggies, soft smoked chicken, crunchy cashew nuts and a tantalisingly delicious dressing.

 20 minutes

 4 servings

 Chicken

21 December 2020

## Stir-fried

*If you prefer, you can stir-fry the carrot, green beans and spring onions and toss with the noodles and a little dressing.*

## FROM YOUR BOX

SPRING ONIONS	1/4 bunch *
GREEN BEANS	1/2 bag (125g) *
SOBA NOODLES	1 packet (270g)
GEM LETTUCE	2
CHERRY TOMATOES	1/2 bag (200g) *
CARROT	1
SMOKED CHICKEN BREAST FILLET	1 packet (250g)
AVOCADO	1
CASHEW NUTS	1/2 packet (50g) *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil (see notes), vinegar (of choice, we used white), soy sauce, honey, pepper

## KEY UTENSILS

saucepan

## NOTES

We used sesame oil for extra flavour, but you can use whichever oil you prefer.

**No gluten option - soba noodles are replaced with rice noodles.** Cook as per recipe.



### 1. MAKE THE DRESSING

Finely chop white ends of spring onions (keep green ends for garnish). Whisk to combine with **2 tbsp oil, 2 tbsp vinegar, 2 tbsp soy sauce and 1 tbsp honey**. Season with **pepper**.



### 2. COOK NOODLES & BEANS

Bring a saucepan of water to the boil.

Halve beans and add to saucepan with noodles. Cook for 2-3 minutes or until just tender. Drain, rinse in cold water, and toss with 3 tbsp dressing.



### 3. PREP SALAD COMPONENTS

Wedge lettuce, halve cherry tomatoes, julienne (or grate) carrot, slice chicken and avocado.



### 4. FINISH AND PLATE

Roughly chop cashews.

Arrange noodles in bowls alongside salad components. Drizzle with dressing and sprinkle with cashews and spring onion tops.

**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**

