



**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.



Chicken Noodle Stir-Fry

This better-than take-out chicken stir-fry is quick and delicious! A Ginger and lime hoisin sauce is tossed through the noodles and packed with veggies and chicken!



30 minutes



2 servings



Chicken

Spice it up!

To spice it up, serve this dish with your favourite hot sauce, a sprinkle of dried chilli flakes or slices of fresh red chilli!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	54g	16g	92g

FROM YOUR BOX

NOODLES	200g
GINGER	1 piece
GARLIC CLOVE	1
LIME	1
HOISIN SAUCE	1 packet
RED CAPSICUM	1
CARROT	1
SNOW PEAS	150g
CHICKEN STIR FRY STRIPS	300g
PEANUTS SALTED+ROASTED	40g

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari)

KEY UTENSILS

large frypan, saucepan

NOTES

For extra sweetness, substitute the soy sauce with kecap manis and add honey, sweet chilli sauce, maple syrup or sugar of choice.

Use a wok to stir-fry if you have one! You can use sesame oil instead of cooking oil for extra flavour.

No gluten option - noodles are replaced with rice noodles. Cook according to packet instructions or until al dente.



Scan the QR code to
submit a Google review!



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions or until al dente. Drain and rinse well with cold water to stop the cooking process.



2. MAKE THE SAUCE

Peel and grate ginger. Crush garlic. Zest lime and juice 1/2 (wedge remaining). Add to a bowl along with hoisin and **3 tsp soy sauce** (see notes).



3. PREPARE THE VEGETABLES

Slice capsicum and carrot. Trim and slice snow peas.



4. COOK THE CHICKEN

Heat a large frypan (see notes) over medium-high heat with **oil**. Coat chicken with **2 tsp soy sauce** and **pepper**. Add to pan and stir-fry for 4 minutes until golden. Remove and keep pan over heat.



5. STIR-FRY THE VEGGIES

Add prepared veg and cook for 2 minutes. Add noodles, chicken and sauce. Stir-fry for 2 minutes. Season to taste with **soy sauce** and **pepper**.



6. FINISH AND SERVE

Roughly chop peanuts.

Divide stir fry among bowls. Top with peanuts 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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

