



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! Ginger, lime hoisin sauce, tossed through 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** 38g **TOTAL FAT** 23g **CARBOHYDRATES** 60g

FROM YOUR BOX

EGG NOODLES	1 packet
GINGER	1 piece
GARLIC CLOVE	1
LIME	1
HOISIN SAUCE	50ml
RED CAPSICUM	1
CARROT	1
SNOW PEAS	150g
CHICKEN STIR FRY STRIPS	300g
PEANUTS	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.



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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 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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

