

**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



4/6 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
	38g	24g	61g

FROM YOUR BOX

	4 PERSON	6 PERSON
EGG NOODLES	2 packets	3 packets
GINGER	1 piece	2 pieces
GARLIC CLOVES	2	3
LIME	1	2
HOISIN SAUCE	2x 50ml	3x 50ml
RED CAPSICUM	1	2
CARROTS	2	3
SNOW PEAS	150g	2 x 150g
CHICKEN STRIPS	600g	600g + 300g
PEANUTS	40g	2 x 40g

FROM YOUR PANTRY

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

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.



4. COOK THE CHICKEN

Heat a large frypan (see notes) over medium-high heat with **oil**. Coat **chicken** with **1 tbsp soy sauce** and **pepper**. Add to pan and stir-fry for 4 minutes until golden. Remove and keep pan over heat.

6P – Coat chicken with 2 tbsp soy sauce and pepper.



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 **1 tbsp soy sauce** (see notes).

6P – Mix **ginger**, **garlic**, zest **lime** and juice from 1 lime, **hoisin** & 2 tbsp **soy sauce**.



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**.



3. PREPARE THE VEGETABLES

Slice **capsicum** and **carrots**. Trim and slice **snow peas**.



6. FINISH AND SERVE

Roughly chop **peanuts**.

Divide stir fry among bowls. Top with **peanuts** and serve with **lime wedges**.

6P – serve with remaining 1 lime cut into 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**

