

**Product Spotlight:
Island Curry Mix**

A warming, coconutty flavour featuring cumin, coconut, turmeric, coriander, WA desert lime, ginger and chilli. This versatile mix goes well with most proteins and even roasted veggies.



Island Coconut Chicken

with Stir-Fry Noodles

Vegetables and rice noodles stir-fried with coconut curry spice mix from GH Produce and served with chicken schnitzels and charred Asian greens.



25 minutes



4 servings



Chicken

Switch it up!

Switch the oyster sauce for soy sauce, tamari or kecap manis. Omit the dried chilli flakes if desired.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	21g	45g

FROM YOUR BOX

RICE NOODLES	1 packet
CHICKEN SCHNITZELS	600g
ASIAN GREENS	1 bunch
GARLIC CLOVE	1
LIME	1
SPRING ONIONS	1 bunch
CARROTS	2
BEAN SHOOTS	1 bag
ISLAND CURRY SPICE MIX	1 sachet

FROM YOUR PANTRY

sesame oil, salt, pepper, dried chilli flakes (optional), oyster sauce, ground cumin

KEY UTENSILS

2 frypans, saucepan

NOTES

If you don't have oyster sauce you can use soy sauce instead.



1. COOK THE NOODLES

Bring a large saucepan of water to a boil. Add **noodles** and cook according to packet instructions. Drain and rinse with cold water.



2. COOK THE SCHNITZELS

Heat a large frypan over medium-high heat. Coat **schnitzels** in **oil**, **2 tsp cumin**, **salt and pepper**. Add to pan and cook for 4-5 minutes each side. Remove **schnitzels** and reserve frypan.



3. COOK THE ASIAN GREENS

Heat a second frypan over medium-high heat with **oil**. Halve **Asian greens** and crush **garlic**. Add to pan and cook, turning, for 4 minutes until **greens** are charred. Remove to a plate, add **lime** zest, drizzle over **1 tbsp oyster sauce** and sprinkle over **1 tsp chilli flakes** (see notes).



4. STIR-FRY THE VEGETABLES

Cut **spring onions** into 3cm pieces. Thinly slice **carrots**. Add to reserved frypan and cook for 2 minutes. Add **bean shoots** and cook for a further minute.



5. ADD THE NOODLES

Add **noodles**, **spice mix**, **1/4 cup water**, **3 tbsp oyster sauce** and **3 tbsp oil** to pan with stir-fry. Toss well to combine.



6. FINISH AND SERVE

Serve **noodles** and **chicken** tableside with **lime** wedges and charred **Asian greens**.

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