



# Chicken Noodle Lettuce Cups

Fresh lettuce cups with rice vermicelli noodles, stir-fry chicken mince with ginger and spring onions.

30 minutes

2 servings

Chicken

## FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
BABY COS LETTUCE	1
SPRING ONIONS	1 bunch
CARROT	1
GINGER	1 piece
CHICKEN MINCE	300g

## FROM YOUR PANTRY

oil for cooking, salt and pepper, soy sauce (or stir-fry sauce of choice)

## NOTES

These lettuce cups can be served with dressing if preferred. You can make one using 2 tbsp soy sauce, 2 tbsp sesame oil and 1 tbsp vinegar or lime juice. Pre-made satay dressing also works well!

Any leftovers can be transformed into a noodle salad. Shred lettuce and toss with any remaining chicken and toppings. Add fresh mint, coriander, radishes, capsicum or shredded cabbage to bulk it up.

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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 tender. Drain and rinse well with cold water to stop the cooking process.

## 2. PREPARE THE VEGETABLES

Separate and rinse **lettuce** leaves. Set aside. Slice **spring onions**. Julienne or grate **carrot**.

**TIP**

*Reserve spring onion tops for garnish. Fresh bean shoots, diced cucumber and sliced radishes can also be used as toppings.*

## 3. COOK THE CHICKEN

Peel and grate **ginger**. Heat a frypan over medium-high heat with **oil**. Add **chicken**, **ginger** and **spring onions**. Cook for 8-10 minutes. Stir through **carrot** and **2-3 tbsp soy sauce (or stir-fry sauce)**.

**TIP**

*We added 1/2 tsp Chinese five spice and used 1 tbsp oyster sauce for flavour. You could use hoisin sauce or sweet chilli sauce. You can stir through a red or green curry paste for a different flavour.*

## 4. FINISH AND SERVE

Assemble **lettuce cups** at the table with **noodles** and **chicken filling**. Garnish with **spring onion tops** and **carrot**.

**TIP**

*Add some toasted sesame seeds or chopped peanuts if you have some.*

**This recipe has simplified instructions to help lower your meal cost.**