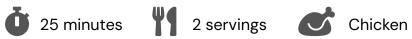






Chicken Noodle Bowl



Tender chicken schnitzel paired with bean thread vermicelli noodles, crisp cos lettuce, julienned carrot, and vibrant spring onions. Drizzled with a spicy dressing to bring the flavours together.

FROM YOUR BOX

BEAN THREAD NOODLES	100g
BABY COS LETTUCE	1
CARROT	1
SPRING ONIONS	1 bunch
RED CHILLI	1
CHICKEN SCHNITZELS	300g

FROM YOUR PANTRY

sesame oil, soy sauce (or tamari), rice wine vinegar, sugar (of choice)

NOTES

You can switch up the dressing if preferred! Some other options are:

Lime dressing - juice of 1 lime, 1 tbsp fish sauce, 1 tsp sugar and 1 crushed garlic clove.

Peanut dressing - 2 tbsp peanut butter, 1 tbsp soy sauce, 1 tbsp vinegar, 1 tsp sesame oil and 1 tbsp warm water.

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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook for 2-3 or until al dente. Drain and rinse under cold water to stop the cooking process.

2. PREPARE TOPPINGS AND SAUCE

Shred lettuce leaves. Julienne carrot. Slice spring onions (reserve bottoms for step 3).

Finely chop chilli and combine with 2 tbsp soy sauce, 1 tbsp sesame oil, 1 tbsp rice wine vinegar, 1tsp sugar and 2 tbsp water (or dressing of choice, see notes)



TIP If you don't have rice wine vinegar you can use apple cider vinegar. We used brown sugar for the dressing. You could add other vegetable toppings such as cucumber, fresh mint or coriander.

3. COOK THE CHICKEN

Heat a frypan over medium-high heat with sesame oil. Coat chicken with 1/2 tbsp soy sauce. Add to pan along with spring onion bottoms. Cook chicken for 3-4 minutes each side or until cooked through.



TIP You can add crushed garlic, Chinese five spice, grated ginger, lime zest or honey to the chicken for more depth of flavour.

4. FINISH AND SERVE

Divide noodles, chicken and toppings among bowls. Spoon over dressing to taste.



Garnish the bowl with toasted sesame seeds, crushed peanuts, cashews or fried shallots. Serve with lime wedges if you have some.

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