



Chicken Stir-Fry Noodles

Rice vermicelli noodles tossed with stir-fry vegetables and served with tender chicken thigh fillets.



30 minutes



2 servings



Chicken

FROM YOUR BOX

RICE VERMICELLI NOODLES	150g
CHICKEN THIGH FILLETS	300g
CARROT	1
SPRING ONIONS	1 bunch
RED CAPSICUM	1

FROM YOUR PANTRY

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

NOTES

Instead of stir-frying the noodles you can make a fresh chicken noodle bowl. Grate or julienne the carrot and keep the vegetables fresh. You can add fresh herbs such as coriander and mint, shredded cabbage or lettuce. Dress the salad with lime juice, soy sauce and sesame oil, add chopped peanuts or fresh sliced chilli.

If you feel like a heartier dish, you can make a fragrant chicken broth with the thigh fillets, then add noodles, sliced carrots, red capsicum, and spring onions. Garnish with fresh herbs and lime for a comforting bowl of noodle soup.

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. COOK THE CHICKEN

Coat chicken with **1-2 tbsp soy sauce or stir-fry sauce** of choice. Heat a large frypan over medium-high heat with **oil**. Add chicken and cook for 4-6 minutes each side or until cooked through. Set aside.

TIP *You can slice the chicken and cook together with the vegetables if preferred. We coated the chicken with 1 tbsp oyster sauce and used sesame oil to cook. You could also use a pre-made marinade like teriyaki or black bean, or use sauces like hoisin and oyster sauce.*

3. COOK THE STIR-FRY

Slice carrot, spring onions and capsicum. Add to pan as you go. Cook for 3-4 minutes until tender. Toss in noodles and season with **stir-fry sauce** to taste.

TIP *We found there were some sauces left over in the pan from the chicken which was enough to coat the noodles too. You could add extra sauce if preferred and switch up the flavour with some Chinese five spice, honey or crushed garlic.*

4. FINISH AND SERVE

Serve chicken thigh fillets with a side of stir-fry noodles.

TIP *Garnish the noodles with toasted sesame seeds or roast cashews and peanuts. You could also add some fresh herbs and lime wedges for extra fragrance.*

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