



# Peanut Chicken Noodles

Egg noodles tossed with coleslaw, cooked chicken breast and a ginger dressing, topped with roasted peanuts.



20 minutes



2 servings



Chicken

## FROM YOUR BOX

WHEAT NOODLES	1 packet
GINGER	1 piece
PRECOOKED CHICKEN BREAST	1 packet
COLESLAW	1 bag
ROASTED PEANUTS	1 packet

## FROM YOUR PANTRY

sesame oil, sweet chilli sauce, soy sauce (or tamari)

## NOTES

You can wrap any leftovers in rice paper rounds to make fresh spring rolls.

**No gluten option – wheat noodles are replaced with rice noodles.** Cook according to packet instructions.

## 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. MAKE THE DRESSING

Peel and grate **ginger**. Combine with **1 1/2 tbsp sesame oil, 1 1/2 tbsp sweet chilli sauce, 1 1/2 tbsp soy sauce** and **1 tbsp water** (see tip).

**TIP** *You can use a pre-made Asian dressing if you have one. Add some lime or orange juice instead of water for citrus flavour. You can use rice wine vinegar and 1 tsp sugar instead of sweet chilli sauce.*

## 3. TOSS THE NOODLES

Tear or slice **chicken** into smaller pieces. Toss with **coleslaw**, cooked noodles and dressing.

**TIP** *You can add sliced capsicum, spring onions, radishes, cucumber, mint leaves or coriander for a fresh flavour!*

## 4. FINISH AND SERVE

Roughly chop **peanuts** and use to garnish noodles.

**TIP** *Add some toasted sesame seeds, sliced fresh chilli or fried shallots for a fun garnish.*

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