



# 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.



25 minutes



4/6 servings



Chicken

## FROM YOUR BOX

	4 PERSON	6 PERSON
BEAN THREAD NOODLES	1 packet	2 packets
BABY COS LETTUCE	1	2
CARROT	1	2
SPRING ONIONS	1 bunch	2 bunches
RED CHILLI	1	1
CHICKEN SCHNITZELS	600g	600g + 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.

**(Double quantities to serve 6.)**

Peanut dressing – 2 tbsp peanut butter, 1 tbsp soy sauce, 1 tbsp vinegar, 1 tsp sesame oil and 1 tbsp warm water. **(Double quantities to serve 6.)**

## 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 **3 tbsp soy sauce**, **1 tbsp sesame oil**, **1 tbsp rice wine vinegar**, **1 tsp sugar** and **3 tbsp water** (or dressing of choice, see notes).

**6P – combine with 4 tbsp soy sauce, 1 1/2 tbsp sesame oil, 1 1/2 tbsp rice wine vinegar, 1 1/2 tsp sugar and 4 tbsp water.**

**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.

**TIP** *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.**