

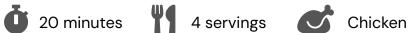




Peanut Chicken Noodles

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







FROM YOUR BOX

WHEAT NOODLES	2 packets
GINGER	1 piece
RED CAPSICUM	1
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 2 tbsp sesame oil, 2 tbsp sweet chilli sauce, 2 tbsp soy sauce and 2 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

Slice capsicum and tear or slice chicken into smaller pieces. Toss with coleslaw, cooked noodles and dressing.



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

4. FINISH AND SERVE

Roughly chop peanuts and use to garnish.



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.