

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Thai Chicken Noodles

Fragrant rice noodle stir-fry with tender chicken, Asian greens, tomatoes, lime leaves and ginger.



25 minutes



2 servings



Chicken

FROM YOUR BOX

RICE VERMICELLI NOODLES	200g
ASIAN GREENS	1 bunch
TOMATO	1
GINGER	1 piece
SHALLOT	1
KAFFIR LIME LEAVES	2
PRECOOKED CHICKEN BREAST	1 packet
LEMON	1

FROM YOUR PANTRY

oil for cooking, fish sauce (or soy sauce), tomato sauce (optional)

NOTES

If you don't have tomato sauce you can use tomato paste and sugar. Red curry paste or tom yum paste can also be used for a boost of flavour and spice.

1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until just tender. Drain and rinse with cold water to stop the cooking process.

2. PREPARE THE STIR-FRY INGREDIENTS

Trim and slice **Asian greens** into thirds. Wedge **tomato**. Peel and grate **ginger**. Slice **shallot** and **kaffir lime leaves**. Keep separate.

TIP *You can add sliced mushrooms, julienned carrot, sliced chives or spring onions to the stir-fry if you have some.*

3. COOK THE AROMATICS

Heat a large wok or frypan over medium-high heat with **oil**. Add tomato, ginger, shallot and lime leaves. Cook for 2 minutes until fragrant.

TIP *Use coconut oil and add crushed garlic for extra fragrance. Crack 1-2 eggs and scramble for more protein.*

4. TOSS THE NOODLES

Add Asian greens and **chicken** pieces (tear into smaller pieces if preferred). Cook until tender. Add noodles, **1/4 cup tomato sauce** and **1-2 tbsp fish sauce** (see notes). Toss to combine.

TIP *Add 1 tsp ground white pepper for extra spice.*

4. FINISH AND SERVE

Squeeze in juice from **1/2 lemon** (wedge remaining to serve) and season to taste with **fish sauce**.

TIP *Serve with sambal oelek, chopped coriander or spring onions.*

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