

X4



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



4 servings



Chicken

## FROM YOUR BOX

RICE VERMICELLI NOODLES	2 x 200g
ASIAN GREENS	1 bunch
TOMATOES	2
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 **tomatoes**. 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 tomatoes, 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, **1/4-1/2 cup tomato sauce** and **2-3 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.**