



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



## Singapore Chicken Noodles

A quick and healthy stir-fry featuring chicken mince, tender carrots, and crunchy capsicum, all tossed with vermicelli noodles.



25 minutes



4/6 servings



Chicken

## FROM YOUR BOX

	4 PERSON	6 PERSON
BEAN THREAD VERMICELLI NOODLES	1 packet	2 packets
SPRING ONIONS	1 bunch	1 bunch
RED CAPSICUM	1	2
CARROTS	2	3
CHICKEN MINCE	600g	600g + 300g
TOMATO PASTE	1 sachet	2 sachets

## FROM YOUR PANTRY

oil for cooking (sesame or other), pepper, soy sauce, curry powder

## NOTES

You can switch curry powder for sweet chilli sauce and lime juice, or curry paste of choice such as a red Thai curry paste for a different flavour profile.

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## 1. COOK THE NOODLES

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

**TIP** *Drain the noodles just before they are cooked through, with a little bite in them still. They will continue to cook in the pan when they are added to the stir-fry.*

## 2. PREPARE & COOK THE VEGETABLES

Slice **spring onions** (white and green parts), **capsicum** and **carrots**. Cook in a hot wok or large pan with **oil** for 3–4 minutes or until softened to your liking. Set aside, keep pan over heat.

**TIP** *Reserve some green spring onion tops for garnish! Use sesame oil or a neutral oil for cooking! Add extra veggies of choice to bulk it up such as bean shoots, asian greens, mushrooms or cabbage!*

## 3. COOK THE CHICKEN

Add **chicken** to heated pan and cook for 6–8 minutes or until cooked through (see tip). Combine **tomato paste** with **1 tbsp curry powder**, **1 tbsp soy sauce**, **2 tbsp oil** and **2 tbsp water** in a bowl.

**6P – mix tomato paste, 1 1/2 tbsp curry powder, 1 1/2 tbsp soy sauce, 3 tbsp oil and 3 tbsp water.**

**TIP** *Use a spatula to break up chicken as it is cooking. You can leave some larger chunks in bite-sized pieces.*

## 4. FINISH AND SERVE

Add **curry mix** to pan with **chicken**, toss in **veggies** and **noodles**. Season to taste with **soy sauce** and **pepper**. Garnish with any **reserved spring onions**.

**TIP** *Garnish the dish with chopped cashews, peanuts, sesame seeds or fried shallots for texture. For extra fragrance you can add sliced red chilli, or chopped, coriander and lime*

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