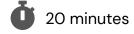




# **Satay Chicken Noodles**

Tender chicken pieces in a cashew satay sauce on a bed of sesame rice vermicelli noodles finished with fresh toppings and lime.







# Switch it up!

You can use the ingredients to make lettuce cups or rice paper rolls that the family can assemble at the table! For a warmer dish, stir-fry the noodles with the capsicum and carrot.

#### FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet (300g)
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CARROT	1
ROASTED CASHEWS	1 packet (40g)
CHICKEN SCHNITZELS	300g
CHICKEN SCHNITZELS LIME	300g 1
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#### FROM YOUR PANTRY

sesame oil, soy sauce

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Use coconut milk instead of water if you prefer a creamier finish. The sauce can also have a little heat; if you're sensitive to spice, add more water to thin it out.



#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Cook noodles according to packet instructions or until al-dente. Drain, rinse and return to saucepan (for step 4).



#### 2. PREPARE THE TOPPINGS

Slice capsicum and cucumber. Julienne or ribbon carrot. Chop cashews. Set aside.



#### 3. COOK THE CHICKEN

Heat a frypan over medium-high heat. Cut chicken into thick strips. Coat with 1/2 tbsp soy sauce and 1/2 tbsp sesame oil. Cook for 8-10 minutes, turning (see step 5).



### 4. DRESS THE NOODLES

Meanwhile, whisk together lime zest, juice from 1/2 lime (wedge remaining), 1 tbsp soy sauce and 1 tbsp sesame oil. Toss with cooked noodles until well combined.



## 5. ADD THE SAUCE

Pour satay sauce and 1/4 cup water over chicken. Simmer for 1 minute until heated through (see notes).



#### 6. FINISH AND SERVE

Divide noodles, chicken and satay sauce among bowls. Add fresh toppings, garnish with cashews and serve with lime wedges.



