



DINNER TWIST
LOCAL. HEALTHY. DELIVERED




Product Spotlight: Spring Onions


Spring onions are very young onions, harvested before the bulb has had a chance to swell. Both the long, slender green tops and the small white bulb are edible, and are good either raw or cooked.



B2 Chicken Singapore Noodles

Quick and flavoursome rice vermicelli noodles cooked with vegetables and chicken and tossed with a tomato curry sauce.

 20 minutes

 2 servings

 Chicken

11 February 2022

Spice it up!

You can add a fried egg or scramble one into the noodles. Top the noodles with peanuts or fried shallots if you have some.

FROM YOUR BOX

VERMICELLI NOODLES	1 packet (125g)
TOMATO PASTE	1 sachet
SPRING ONIONS	4
ASIAN GREENS	2 bulbs
CARROT	1
RED CHILLI	1
DICED CHICKEN BREAST	300g

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce, curry powder

KEY UTENSILS

large frypan, saucepan

NOTES

Rinsing the noodles in cold water will stop them from over cooking and breaking up in the pan when you toss them.

You can use sesame oil for added flavour if preferred. Curry powder can vary in heat, if you're cooking for younger children you can start with 1-2tsp in the sauce.



1. COOK THE NOODLES

Bring a saucepan of water to boil. Cook noodles for 1-2 minutes until al dente. Drain and rinse under cold water (see notes).



2. MAKE THE SAUCE

Combine tomato paste, **1 tbsp curry powder**, **2 tbsp soy sauce** and **2 tbsp oil** in a bowl (see notes). Set aside.



3. PREPARE THE VEGETABLES

Slice spring onions (reserve tops for garnish) and Asian greens. Slice carrot into crescents. Slice chilli. Keep separate.



4. COOK THE CHICKEN

Heat a large frypan or wok over medium-high heat with **oil**. Add chicken, carrot and **1/2 tbsp soy sauce**. Cook for 5 minutes until browned.



5. TOSS THE NOODLES

Add spring onions and Asian greens, cook until wilted. Toss in noodles and sauce until well combined. Season to taste with **pepper** and more **soy sauce** if needed.



6. FINISH AND SERVE

Divide noodles among bowls. Garnish with reserved spring onion tops and sliced chilli.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

