



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Holy Smoke

Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community.

MANJIMUP
holy smoke
Wood & Smoke Artisans
HAND CRAFTED GOURMET

4 Asian Noodle Salad with Smoked Chicken

Asian-style soba noodles with fresh veggies, soft smoked chicken, crunchy cashew nuts and a tantalisingly delicious dressing.

 20 minutes

 2 servings

 Chicken

21 December 2020

Stir-fried

If you prefer, you can stir-fry the carrot, green beans and spring onions and toss with the noodles and a little dressing.

FROM YOUR BOX

SPRING ONIONS	2
GREEN BEANS	1/2 bag (75g) *
GREEN TEA NOODLES	1 packet (200g)
GEM LETTUCE	2
CHERRY TOMATOES	1/2 bag (100g) *
CARROT	1
SMOKED CHICKEN BREAST FILLET	1 packet (250g)
CASHEW NUTS	1/2 packet (50g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil (see notes), vinegar (of choice, we used white), soy sauce, honey, pepper

KEY UTENSILS

saucepan

NOTES

We used sesame oil for extra flavour, but you can use whichever oil you prefer.

No gluten option – green tea noodles are replaced with rice noodles. Cook as per recipe.



1. MAKE THE DRESSING

Finely chop white ends of spring onions (keep green ends for garnish). Whisk to combine with **1 tbsp oil, 1 tbsp vinegar, 1 tbsp soy sauce and 1/2 tbsp honey**. Season with **pepper**.



2. COOK NOODLES & BEANS

Bring a saucepan of water to the boil.

Halve beans and add to saucepan with noodles. Cook for 2–3 minutes or until just tender. Drain, rinse in cold water, and toss with 1 1/2 tbsp dressing.



3. PREP SALAD COMPONENTS

Wedge lettuce, halve cherry tomatoes, julienne (or grate) carrot and slice chicken.



4. FINISH AND PLATE

Roughly chop cashews.

Arrange noodles in bowls alongside salad components. Drizzle with dressing and sprinkle with cashews and spring onion tops.

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**

