



Lemongrass Chicken

with Noodles

Lemongrass chicken and noodles with a fresh cucumber and mint salad.



25 minutes



Chicken



2 servings

FROM YOUR BOX

BEAN THREAD NOODLES	100g
LEBANESE CUCUMBER	1
MINT	1 packet
LEMONGRASS STALK	1
CHICKEN SCHNITZELS	300g

FROM YOUR PANTRY

oil for cooking, fish sauce or soy sauce, rice wine vinegar, sugar (of choice), ground turmeric (optional)

NOTES

Bean shoots, capsicum, avocado and julienned carrot can be added to this dish if you want more salad. Keep any leftovers and wrap in rice paper rounds to make fresh spring rolls.

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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 tender. Drain and rinse well with cold water to stop the cooking process.

2. PREPARE THE SALAD & DRESSING

Slice or dice **cucumber**. Roughly chop **mint** leaves. Toss together.

Combine **1 tbsp fish sauce**, **1/2 tbsp sugar**, **1/2 tbsp vinegar** and **2 tbsp water** to make the dressing.

TIP *Add crushed garlic and chopped fresh chilli to the dressing. You can use lime juice instead of vinegar if you have some.*

3. COOK THE CHICKEN

Bruise and finely chop **lemongrass** stem. Combine with **1/4 tsp turmeric** and **1 tbsp fish sauce**. Toss with **chicken schnitzels** to coat. Heat a frypan over medium-high heat with **oil**. Cook **chicken** for 4-5 minutes each side until cooked through.

TIP *Use coconut oil for extra fragrance. Cook the chicken on the BBQ for added char. You can substitute turmeric with ground cumin or curry powder.*

4. FINISH AND SERVE

Slice **chicken** and divide among bowls with **noodles** and **salad**. Serve with **dressing**.

TIP *Garnish the dish with fried shallots, sesame seeds or toasted coconut if you have some!*

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