



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Lemongrass Chicken

with Noodles

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



25 minutes



Chicken



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
BEAN THREAD NOODLES	200g	200g + 100g
LEBANESE CUCUMBERS	2	3
MINT	1 packet	2 packets
LEMONGRASS STALK	1	2
CHICKEN SCHNITZELS	600g	600g + 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 **cucumbers**. Roughly chop **mint** leaves. Toss together.

Combine **2 tbsp fish sauce**, **1 tbsp sugar**, **1 tbsp vinegar** and **1/4 cup water** to make the dressing.

6P – use **3 tbsp fish sauce**, **1 1/2 tbsp sugar**, **1 1/2 tbsp vinegar** and **1/3 cup water**.

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 **1/2 tsp turmeric** and **2 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.

6P – use **3/4 tsp turmeric** and **3 tbsp fish sauce** to coat the chicken. Use the lemongrass to taste.

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.