



Singapore Chicken Noodles

A quick and healthy stir-fry featuring chicken mince, tender carrots, and crunchy capsicum, all tossed with vermicelli noodles.



25 minutes



2 servings



Chicken

FROM YOUR BOX

BEAN THREAD VERMICELLI NOODLES	1 packet
SPRING ONIONS	1 bunch
RED CAPSICUM	1
CARROT	1
CHICKEN MINCE	300g
TOMATO PASTE	1 sachet

FROM YOUR PANTRY

oil for cooking (sesame or other), pepper, soy sauce, curry powder

NOTES

You can switch curry powder for sweet chilli sauce and lime juice, or curry paste of choice such as a red Thai curry paste for a different flavour profile.

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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 just tender (see tip). Drain and rinse well with cold water to stop the cooking process.

TIP *Drain the noodles just before they are cooked through, with a little bite in them still. They will continue to cook in the pan when they are added to the stir-fry.*

2. PREPARE & COOK THE VEGETABLES

Slice **spring onions** (white and green parts), **capsicum** and **carrot**. Cook in a hot wok or large pan with **oil** for 3–4 minutes or until softened to your liking. Set aside, keep pan over heat.

TIP *Reserve some green spring onion tops for garnish! Use sesame oil or a neutral oil for cooking! Add extra veggies of choice to bulk it up such as bean shoots, asian greens, mushrooms or cabbage!*

3. COOK THE CHICKEN

Add **chicken** to heated pan and cook for 6–8 minutes or until cooked through (see tip). Combine **tomato paste** with **1 tbsp curry powder**, **1 tbsp soy sauce**, **2 tbsp oil** and **2 tbsp water** in a bowl.

TIP *Use a spatula to break up chicken as it is cooking. You can leave some larger chunks in bite-sized pieces.*

4. FINISH AND SERVE

Add **curry mix** to pan with **chicken**, toss in **veggies** and **noodles**. Season to taste with **soy sauce** and **pepper**. Garnish with any **reserved spring onions**.

TIP *Garnish the dish with chopped cashews, peanuts, sesame seeds or fried shallots for texture. For extra fragrance you can add sliced red chilli, or chopped, coriander and lime wedges.*

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