

# Cal Smart Chicken Konjac Noodles with Crunchy Salad

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins

Eat Me Early

CLIMATE SUPERSTAR



# Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your

#### You'll need

(along with the basics)





### From the cool pouch

	2P	4P
Chicken	1 medium	1 large
Mince	pkt	pkt
Deluxe Salad	1 large	2 large
Mix	bag	bags
Sesame	1 large	2 large
Dressing	pkt	pkts

## 1. Sizzle







Lemon Pepper Seasoning



**Oyster Sauce** 



**Sweet Chilli** 

Sweetcorn





2. Chop

**Konjac Noodles** 



**Crunchy Fried** Noodles



### From the pantry



Salt & Pepper

- In a frying pan, heat a drizzle of oil over high heat
- · Cook chicken, breaking up with a spoon, until just browned, 3-4 mins
- · Add seasoning and cook until fragrant, **1 min**
- Stir in **oyster sauce**, **sweet chilli** sauce and water (1 tbs for 2 people / 2 tbs for 4 people), until combined, 1 min

- Roughly chop cucumber. Slice lime into wedges
- Drain sweetcorn. Drain and rinse noodles
- In a bowl, combine salad mix, cucumber, corn, konjac noodles, cooked chicken and a squeeze of lime juice
- Divide chicken & konjac noodle salad between bowls
- Drizzle over **sesame dressing**. Tear over coriander. Top with fried noodles and a pinch of chilli flakes (if using). Serve with any remaining lime wedges

### **Allergens**

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.







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