



Southeast Asian Chicken Noodles with Peanuts & Crispy Shallots

Grab your
Fresh & Fast
Meal Kit



FRESH & FAST Box to plate: 15 mins Eat me early



Nutrition Per Serving: Energy 3083kJ (736Cal) | Protein 52.8g | Fat, total 21.6g - saturated 5.6g | Carbohydrate 75.2g - sugars 18.7g | Sodium 2932mg
Spicy (Optional long red chilli)

Contact us | hello@hellofresh.com.au
2020 | WK36 | W

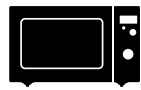
Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need (along with the basics)



Large Frying Pan



Microwave

From the pantry



Olive Oil

From the cool pouch

	2P	4P
Chicken Thigh Strips	1 pkt	2 pkts
Asian Stir Fry Mix	1 bag (300g)	2 bags (600g)
Oyster Sauce	1 pkt (100g)	2 pkts (200g)

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.

1. Sizzle



Chicken Thigh Strips



Southeast Asian Spice Blend



Shredded Red Cabbage

- Heat **olive oil** in a large frying pan over a high heat
- Add **chicken strips** and **spice blend** and cook, tossing, until browned and cooked through, **3 mins**
- Add **cabbage** and cook, tossing, until softened, **1 min**



2. Zap



Flat Noodles



Lemon



Long Red Chilli (Optional)



Coriander

- Meanwhile, zap **noodles** in microwave until hot and steaming, **2 minutes**
- Halve **lemon**
- Slice **chilli** (if using)
- Roughly chop **coriander**



3. Toss



Asian Stir Fry Mix



Oyster Sauce



Crushed Peanuts



Crispy Shallots

- Add **stir fry mix** to the pan and toss through until wilted and tender, **2 mins**
- Remove the pan from the heat, add **noodles**, **oyster sauce**, **peanuts** and a **good squeeze** of **lemon juice**. Toss to combine
- Plate up the **noodles** and garnish with **shallots**, **coriander** and **chilli** (if using)

