



Cooking Made Easy

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HelloFresh Singapore Noodles with a Kick of Chilli and Chives

Tackling foreign cuisine can be a bit daunting but Patrick has simplified this dish to within an inch of its life, so that you can say 'zai jian' (that's 'goodbye' in Mandarin Chinese) to your local Asian eatery. Your repertoire is getting greater by the day!

 40 min

 lactose free

 spicy



Ginger



Garlic Clove



Red Pepper



Red Chilli



Onion



Egg Noodle Nests



Chicken Thigh



Curry Powder



Beansprouts



Soy Sauce



Chives



Lime

Ingredients

	2P	4P
Ginger, diced	½ tbsp	1 tbsp
Garlic Clove, diced	2	3
Red Pepper, sliced	1	2
Red Chilli, diced	½	1
Onion, sliced	⅓ cup	½ cup
Egg Noodles 1, 2	2 nests	3 nests
Chicken Thigh	3	6
Curry Powder	2 tsp	4 tsp
Beansprouts	1 cup	1 cup
Soy Sauce 2, 3	2 tbsp	4 tbsp
Chives	½ bunch	1 bunch
Lime	½	1

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Egg | 2) Gluten
3) Soya

Nutrition per serving: Calories: 434 kcal | Protein: 26 g | Carbs: 67 g | Fat: 6 g | Saturated Fat: 1 g



1 Boil a pot of water with ½ tsp salt for your noodles. Peel the ginger with the edge of a spoon and dice finely. Peel and finely dice the garlic. Remove the core from the pepper and slice very thinly (into batons). Slice the chilli lengthways, remove the seeds and finely dice.



2 Chop the onion in half through the root and peel off the skin. Chop both the very top and bottom off and slice very thinly lengthways. **Tip:** *This technique will give you 'half-moon' shapes.*



3 Put the noodles in the boiling water for 3 mins then drain them. **Tip:** *The noodles should be just soft enough to eat, so test them before draining.* Refill the pan with cold water, put the noodles back in and keep the pan to the side. **Tip:** *This will stop them cooking and keep them from sticking together.*



4 Chop the chicken into small pieces (the size of a 10 pence piece). Heat 2 tsp of oil in a non-stick pan on high heat. Once very

hot add in the chicken with a pinch of salt and pepper. Cook for 6-8 mins until browned off then remove from the pan.

5 In the same pan add 1 tbsp of oil on high heat. Once hot, add the garlic, ginger and as much chilli as you dare. After 30 secs add in the red pepper and onion and cook until soft (4 mins). Lastly, add the curry powder with 3 tbsp of water.

6 Drain the noodles and add to the pan with the beansprouts, toss everything together. Add in the soy sauce and continue to toss the ingredients for a few mins. Add the chicken back into the pan. Snip 2 tbsp of chives and toss these in as well.

7 Serve the noodles in bowls with a really good squeeze of lime juice on top. Scatter over a few more snips of chives. Tuck in!