

Webfid00279hero fragrantchickenmince

## Fragrant Chicken Mince with

Vermicelli Noodles, Veggies and Herbs



20-30min



4 Portions

Nothing beats a stir-fry for an easy meal that balances protein, veggies and noodles, with lots of gorgeous flavour. This is one of our favourites - the Thai marinade is simple to prepare and has the signature salty-sweetness that uplifts the chicken and other ingredients, making this a moreish dish you'll want to make time and time again.

## What we send

- small chilli, ginger, garlic, coriander
- free-range chicken mince
- vermicelli noodles
- fish sauce <sup>4</sup>
- lime
- carrot
- baby corn

## What you'll require

- soy sauce <sup>6</sup>
- sugar
- vegetable oil

## Utensils

- grater
- Kettle
- sieve
- wok or deep frying pan

- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Fish (4), Soy (6). May contain traces of other allergens.

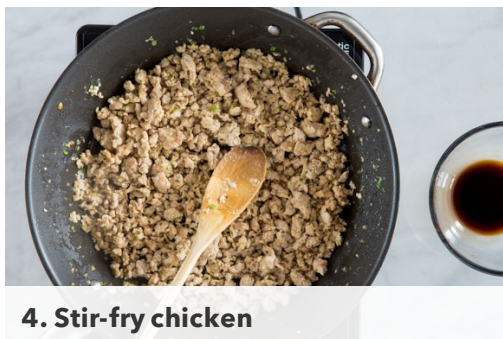
## Nutrition per serving

Energy 575.0kcal, Fat 8.5g, Proteins 40.1g, Carbs 77.8g



**1. Prepare ingredients**

Finely chop the **garlic**. Peel and finely grate the **ginger**. Trim ends of the **snow peas** then thinly slice lengthwise. Drain and rinse the **baby corn** then cut in half on the diagonal. Peel and coarsely grate the **carrots**.



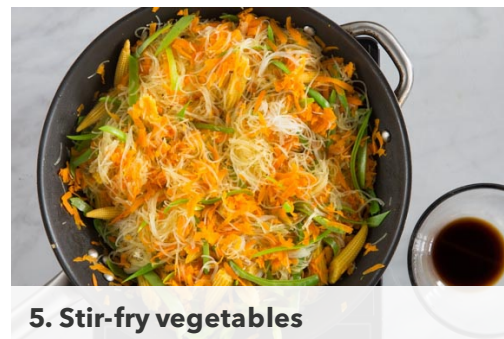
**4. Stir-fry chicken**

Meanwhile, heat 1 tbs **oil** in a wok or large frypan over medium-high heat. Stir-fry the **ginger, coriander stems** and **garlic** for 30 secs or until fragrant. Add the **chicken mince**, increase heat to high and stir-fry for 3-4 mins. Add half the **fish sauce mixture** and stir-fry for 1 min or until chicken is cooked through and light golden. Transfer to a bowl.



**2. Prepare flavourings**

Bring a kettle to the boil. Coarsely chop the **coriander** leaves and finely chop the stems. Thinly slice the **chilli** (deseed for less heat if you prefer). Juice the **lime** into a bowl. Add the **fish sauce**, 1 tbs **soy sauce** and ½ tsp **sugar**. Stir to dissolve the sugar.



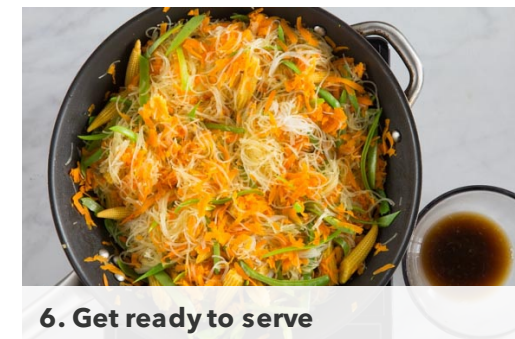
**5. Stir-fry vegetables**

Heat 1 tbs **oil** in the same pan over medium-high heat. Stir-fry the **carrots** and **corn** for 2 mins. Add **snow peas** and cook for 1 min. Add **noodles** and toss to combine. Add the remaining **fish sauce mixture** and toss to combine.



**3. Soak noodles**

Place the **noodles** in a heatproof bowl and cover with boiling water. Stand for 4 mins or until softened. Drain well and use scissors to cut noodles into shorter lengths.



**6. Get ready to serve**

Return **chicken** to the pan and stir-fry for 1 min. Divide between bowls, topping the adults' portions with plenty of chopped **coriander leaves** and **sliced chilli**.