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## Hainanese Chicken Noodles

with Snow Peas and Carrots



20-30min



2 Portions

We've taken the flavours of traditional Hainanese chicken and rice, one of Singapore's most beloved dishes, and turned it into a delicious stir-fry packed with crisp snow peas, crunchy carrots and savoury egg noodles. It may not be authentic, but it's a wonderfully quick and easy meal the whole family will gobble up.

## What we send

- free-range chicken thigh fillet
- carrot, spring onion
- snow peas
- egg noodles <sup>1,3</sup>
- Hainanese rice paste <sup>6</sup>
- lemongrass spice
- Chicken-style stock cube

## What you'll require

- boiling water
- sugar
- sunflower oil

## Utensils

- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

## Nutrition per serving

Energy 815kcal, Fat 27.6g, Carbs 91.3g, Proteins 46.9g



### 1. Marinate chicken

Trim and thinly slice the **chicken**. Combine **half the Hainanese paste, 1 tsp lemongrass powder** (reserve remainder for another use) and **2 tsp sugar** in a large bowl. Add the chicken and combine well. Finely chop the white part of the **spring onion**, then thinly slice the dark green part on an angle. Bring a medium saucepan of water to the boil for the noodles.



### 4. Stir-fry chicken

Meanwhile, heat **1 tbs vegetable oil** in a wok or large deep frypan over high heat. Stir-fry the **chicken** and any marinade for 3 mins or until browned and cooked through. Transfer to a bowl and cover to keep warm.



### 2. Prepare ingredients

Trim the **snow peas** and cut in half on an angle. Peel and halve the **carrot** lengthwise, then thinly slice on an angle. Crumble **1 stock cube** (reserve remainder for another use) into a heatproof jug, add **125ml (1/2 cup) boiling water** and stir to combine.



### 5. Stir-fry vegetables

Heat **1 tbs vegetable oil** in the wok over high heat. Stir-fry the **finely chopped spring onion** for 30 secs or until fragrant. Add the **stock** and bring to a simmer. Add the **carrots** and stir-fry for 2-3 mins or until almost tender, then add the **snow peas** and cook for 1 min.



### 3. Cook noodles

Cook the **noodles** in the pan of boiling water for 4 mins or until tender. Drain and rinse under running water to prevent the noodles sticking together.



### 6. Get ready to serve

Return the **chicken** and any resting juices to the wok, then add the **noodles** and toss well to combine. Divide the chicken noodles among bowls and scatter with the **sliced spring onion** to serve.