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Hainanese Chicken Noodles

with Snow Peas and Carrots



20-30min



4 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

- lemongrass spice
- egg noodles ^{1,3}
- free-range chicken thigh fillet
- carrot, spring onion
- snow peas
- Chicken-style stock cube
- Hainanese rice paste ⁶

What you'll require

- boiling water
- sugar
- vegetable 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 810kcal, Fat 27.4g, Carbs 91.6g, Proteins 46.1g



1. Marinate chicken

Trim and thinly slice the **chicken**. Combine the **Hainanese paste**, **2 tsp lemongrass powder** and **1 tbs 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.



2. Prepare ingredients

Trim the **snow peas** and cut in half on an angle. Peel and halve the **carrots** lengthwise, then thinly slice on an angle. Crumble the **stock cubes** into a heatproof jug, add **250ml (1 cup) boiling water** and stir to combine.



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.



4. Stir-fry chicken

Meanwhile, heat **2 tbs vegetable oil** in a wok or large deep frypan over high heat. Stir-fry the **chicken** and any marinade, in 2 batches if necessary, for 3 mins or until browned and cooked through. Transfer to a bowl and cover to keep warm.



5. Stir-fry vegetables

Heat **2 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 **carrot** and cook for 2-3 mins or until almost tender, then add the **snow peas** and cook for 1 min.



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.