

DINNERLY



Hoisin Chicken Stir-Fry with Red Cabbage and Snow Peas



20-30 minutes



2 Servings

Up your stir-fry game by learning the secret of a simple but great sauce. Toss crunchy snow peas and succulent chicken in a hot wok, then finish with a hoisin-based sauce - it's next level.

WHAT WE SEND

- free-range chicken tenderloins
- 150g jasmine rice
- 150g red cabbage
- 100g snow peas
- 2 tbs hoisin sauce ^{1,6,11}
- 2 carrots

WHAT YOU NEED

- garlic clove
- vegetable oil
- water
- white vinegar

TOOLS

- medium saucepan with lid
- sieve
- deep frypan or wok

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

ALLERGENS

Gluten (1), Soy (6), Sesame (11). May contain traces of other allergens.

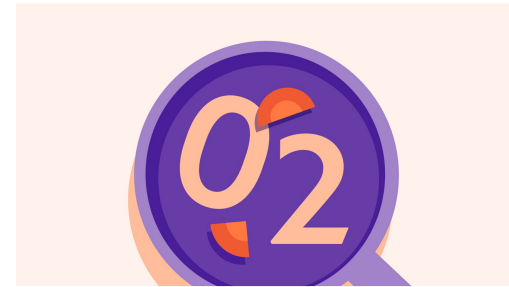
NUTRITION PER SERVING

Energy 720kcal, Fat 22.9g, Carbs 79.0g, Proteins 43.0g



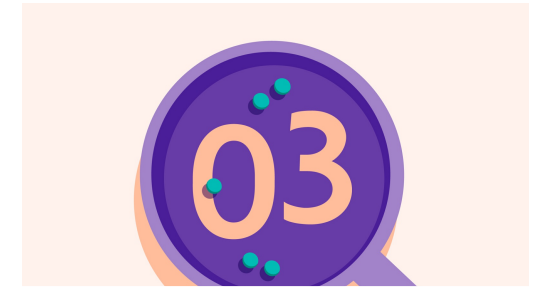
1. Cook rice

Rinse the **rice** well in a sieve. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prep ingredients

Meanwhile, thinly slice **2 garlic cloves**. Thinly shred the **cabbage**. Peel the **carrots**, then halve lengthwise and thinly slice. Trim **snow peas**, then halve on an angle. Cut **chicken** into 1cm-thick strips. In a bowl, combine the **chicken** and **1 tbs hoisin sauce**. Put **remaining hoisin sauce, 1 tsp white vinegar** and **2 tbs water** in a separate bowl and stir to combine.



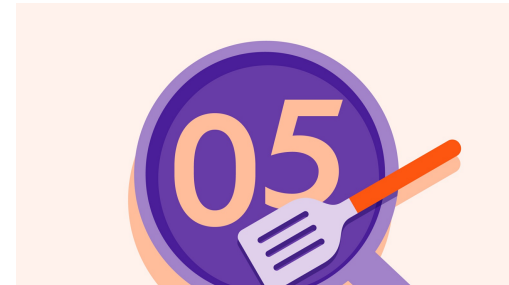
3. Cook chicken

Heat **1 tbs vegetable oil** in a wok or deep frypan over high heat. Stir-fry the **chicken** for 3 mins or until golden. Remove from the wok.



4. Stir-fry veggies

Heat **1 tbs vegetable oil** in the wok over low heat. Stir-fry the **garlic** for 30 secs or until fragrant. Add the **cabbage** and **carrot**, increase the heat to high and stir-fry for 2 mins. Add the **snow peas** and stir-fry for a further 1 min or until the vegetables are tender but still have crunch.



5. Serve up

Reduce the heat to medium, add the **chicken** and the **hoisin sauce mixture** and cook, tossing, for 1-2 mins until warmed through. Divide the **rice** among bowls and top with the **hoisin chicken stir-fry** to serve.



6. Make it yours

Why not add some finely grated ginger to this yummy stir-fry for even more authentic flavour.