



Hoisin Chicken & Veggie Noodle Stir-Fry

FRESH & FAST

Box to plate: 15 mins

Eat me early

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3231kJ (772Cal) | Protein 52.1g | Fat, total 18.8g - saturated 3.5g | Carbohydrate 89.1g - sugars 39.7g | Sodium 2222mg

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2021 | WK07 | V

Get ready

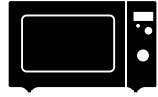
Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan



Microwave

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Honey-Soy Diced Chicken Breast	1 pkt (350g)	2 pkts (700g)
Ginger Lemongrass Paste	1 pkt	2 pkts
Garlic Paste	1 pkt	2 pkts
Hoisin Sauce	1 sachet (75g)	2 sachets (150g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Chop



Carrot



Capsicum



Baby Corn



Lime

2. Sizzle



Honey-Soy Diced Chicken Breast



Ginger Lemongrass Paste



Garlic Paste



Udon Noodles

3. Toss



Hoisin Sauce



Roasted Cashews

- Slice **carrot** into half-moons
- Roughly chop **capsicum**
- Cut **corn** into 2cm pieces
- Zest **lime** and cut into wedges

- Heat **olive oil** in a frying pan over high heat
- Cook **chicken** and **veggies**, tossing, until cooked through, **4-5 mins**
- Stir in **ginger lemongrass paste**, **garlic paste** and **lime zest**, toss and cook until fragrant, **1 min**
- Pierce **noodle** packet and microwave until steaming, **2 mins**

- Toss **hoisin**, **noodles** and a splash of **water** through **chicken** and **veggies**
- Squeeze over **lime juice**
- Serve **chicken stir-fry** topped with **cashews** and remaining **lime** wedges

