



Nutty Chicken, & Noodle Stir-fry

Ingredients

- 450 g Hokkein Noodles
- 5 g Spray Oil
- 400 g Chicken breast fillets, sliced
- 4 Sprigs Spring onions
- 1 Medium Carrot, sliced
- 1 Red Capsicum, sliced thinly
- 200 g Snow peas, sliced
- 400 g Baby corn sliced lengthways
- 0.5 cup Sweet Chilli Sauce
- 1 tbsp Maggi Fish Sauce
- 2 tbsps Lemon Juice
- 50 g Cashew nuts, roasted & unsalted

Instruction

1. Spray a wok with oil and heat. Add chicken and stir-fry in batches until browned and tender; set aside.
2. Add green onions to wok with 1 tablespoon water; stir-fry until tender.
3. Add carrot, capsicum, snow peas and corn; stir-fry until tender crisp; add noodles and combined sweet chilli sauce, MAGGI Fish Sauce and lemon juice; toss to coat noodles and vegetables. Cook for 3 minutes or until heated through.
4. Return chicken to wok and cook for 2–3 minutes or until heated through. Serve sprinkled with cashews.

Nutrition

Carbohydrates	62.85 g
Energy	511.57 kcal
Fats	11.38 g
Protein	36.01 g

- 🕒 25 Minutes
- ⊕ 4 portions