

# Cashew Chicken-Style Noodles

with Stir-Fried Veggies

Family Friendly 25-35 Minutes



## Start here

Before starting, wash and dry all produce.

### Bust out

Vegetable peeler, measuring spoons, strainer, measuring cups, large pot, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Chicken Thighs •	280 g	560 g
Chow Mein Noodles	200 g	400 g
Shanghai Bok Choy	113 g	226 g
Moo Shu Spice Blend	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Carrot	170 g	340 g
Honey-Garlic Sauce	4 tbsp	8 tbsp
Cashews	28 g	56 g
Green Onion	2	4
Oil*		
Salt and Pepper*		

\* Pantry items \*\* Cook to a minimum internal temperature of 74°C/165°F,

as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



#### Prep

• Peel, then cut **carrot** into ¼-inch half-moons.

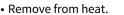
- Cut bok choy into 1-inch pieces.
- Cut green onions into 1-inch pieces.
- Rough chop cashews.
- Pat **chicken** dry with paper towels, then cut into 1-inch pieces.

• Sprinkle half the Moo Shu Spice Blend over chicken, then season with salt and pepper.



# Cook veggies and assemble stir-fry

- Add **carrots** to the same pan. Cook, stirring often, until tender-crisp, 1-2 min.
- Add **bok choy** and **green onions**. Cook, stirring often, until **veggies** are tender-crisp, 1-2 min.
- Add chicken, soy sauce, oyster sauce, honey-garlic sauce and remaining Moo Shu
  Spice Blend. Cook, stirring often, until sauce thickens, 2-3 min.





### **Toast cashews**

• Heat a large non-stick pan over mediumhigh heat.

• When hot, add **cashews** to the dry pan. Toast, stirring often, until golden, 3-4 min. (TIP: Keep your eye on them so they don't burn!)

• Transfer to a plate.



### **Cook noodles**

• Meanwhile, add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.

• Drain **noodles**, then rinse under **warm** water.



### Cook chicken

• Add **1 tbsp oil** to the same pan, then **chicken**. (NOTE: Don't overcrowd the pan; cook chicken in 2 batches for 4 ppl, using 1 tbsp oil per batch.)

• Cook, stirring occasionally, until golden and cooked through, 4-5 min.\*\*

• Transfer **chicken** to a plate, then cover to keep warm.

• Meanwhile, add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.



### Finish and serve

• Add **noodles** and **half the cashews** to the pan with **stir-fry**. Toss to combine.

- Season with **salt** and **pepper**, to taste.
- Divide **cashew chicken noodles** between bowls.
- Sprinkle remaining cashews over top.

# **Dinner Solved!**