



Cashew Chicken-Style Noodles

with Stir-Fried Veggies

Family Friendly

25-35 Minutes



Chicken Thighs



Chow Mein Noodles



Shanghai Bok Choy



Moo Shu Spice Blend



Soy Sauce



Vegetarian Oyster Sauce



Carrot



Honey-Garlic Sauce



Cashews



Green Onion



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HELLO CASHEWS

Rich and buttery, this versatile tree nut pairs perfectly with salty, savoury sauces!

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.

Contact

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1 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**.



4 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.
- Remove from heat.



2 Toast cashews

- Heat a large non-stick pan over medium-high 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.



5 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**.



3 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.



6 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!