



## Noodle and Vegetable Dinner

### List of ingredients

250g rice noodles  
2 cups cooked chicken, shredded  
2 cups bok choy, spinach or cabbage, finely sliced  
2 carrots sliced in ribbons using a potato peeler  
1 head broccoli, divided into small florets  
2 cups thinly sliced celery  
3 spring onions, sliced diagonally  
¼ cup roasted peanuts

### Sauce

2 tablespoons soy sauce  
2 lemons, juiced  
2 tablespoons sweet chilli sauce

*Feeds 4 people.*

### How to cook the dish

Cook rice noodles following packet directions, drain and set aside.

Mix together sauce ingredients.

Heat a large pan, spray with oil and add chicken then vegetables and stir fry 3-4 minutes.

Add noodles, toss to combine and stir fry for 1 more minute.

Add sauce and toss to coat noodles.

Top with spring onions and peanuts and serve.

### Helpful Hints

Rice noodles are very cheap and can be found in the Asian section of the supermarket. They are also called vermicelli or cellophane noodles. To make them easy to handle, you can break them into smaller lengths before cooking.

You can use raw chicken but shred it finely and cook at least 8 minutes before adding vegetables.