

SPICY GARLIC NOODLES WITH CHICKEN

Spicy, garlicky, noodles brightened with lime juice and fresh herbs. Delicious, gluten-free and best of all ready in 15 minutes.

NORMAL	10 MINS	5 MINS	4

Ingredients

- 280 g flat rice noodles
- 1 cup cooked chicken, shredded
- 3 garlic cloves, crushed
- 1 long red chilli, chopped
- 1 cup spring onions, chopped
- 1/2 cup coriander, chopped
- 1 tbsp sesame seeds, toasted
- 1 tbsp fish sauce
- 1 tbsp lime juice

Instructions

1. Cook noodles in a large pot of salted boiling water until tender. Drain and rinse under running cold water to remove any excess starch and to stop from cooking further.
2. In a heatproof bowl, combine the garlic, sesame seeds, chilli, spring onions, coriander.
3. Heat vegetable oil in a pan over high heat. When smoking, pour hot oil over the garlic and herb mix. Stir to combine. Add the fish sauce and lime.
4. Toss noodles into hot sauce, add shredded chicken and serve.