

Sweet Chilli Chicken with Sesame Noodles



HYP0120611SD

**Food in a
minute**

Another great recipe idea from

Wattie's

Sweet Chilli Chicken with Sesame Noodles

Serves: 2-3 **Prep time:** 10 minutes **Cook time:** 15 minutes



1	onion, sliced
300g	chicken breasts, boneless and skinless, sliced into strips
400g bag	Wattie's frozen Wok Creations Vietnamese Style Stir-Fry Vegetables
125g pouch	Wattie's Wok Creations Sweet Chilli & Lime Stir-Fry Sauce
225g can	Golden Circle Pineapple Pieces in juice, drained
140g	egg noodles
2 tsp	sesame oil
1Tbsp	sesame seeds, toasted



1. Heat a dash of oil in a wok or deep frying pan and quickly cook the chicken until lightly browned. Remove and set aside. Add the onion to the pan and cook until it softens. Add the **Wattie's frozen Wok Creations Vietnamese Style Stir-Fry Vegetables**. Pour over **Wattie's Wok Creations Sweet Chilli & Lime Stir-Fry Sauce**. Toss to coat the vegetables. Add the drained **Golden Circle Pineapple Pieces** and return the chicken to the pan. Cook for 4-6 minutes until chicken is cooked and vegetables are crisp tender and hot.
2. While the chicken is cooking, boil the noodles in plenty of boiling lightly salted water until just tender. Drain. Toss through sesame oil and toasted sesame seeds. Serve in bowls with the Sweet Chilli Chicken and vegetables.