

SWEET CHILLI CHICKEN WITH SESAME NOODLES



Serves 2-3



Prep Time 10 minutes



Cook Time 15 minutes



INGREDIENTS

- 300 g chicken breasts, boneless and skinless, sliced into strips
- 1 onion, sliced
- 400 g bag **Wattie's Wok Creations Vietnamese Style Stir-Fry Vegetables**
- 125 g pouch **Wattie's Wok Creations Sweet Chilli & Lime Stir-Fry Sauce**
- 225 g can **Golden Circle Pineapple Pieces in Juice**, drained

METHOD

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.
2. Add the onion to the pan and cook until it softens. Add the **Wattie's frozen Wok Creations Vietnamese Style Stir-Fry Vegetables**. Pour **Wattie's Wok Creations Sweet Chilli & Lime Stir-Fry Sauce** over vegetables. Toss to coat.

- 140 g egg noodles
 - 2 tsp sesame oil
 - 1 Tbsp Sesame seeds
3. Add **Golden Circle Pineapple Pieces** and return the chicken to the pan. Cook for 4-6 minutes until chicken is cooked and vegetables are hot.
 4. While the chicken is cooking, boil 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.

TIPS

Sesame oil is extracted from either raw or toasted sesame seeds. It has a strong nutty flavour so use sparingly as it can overpower the recipe if too much is added.