



CREAMY CASHEW CHICKEN & NOODLES

WITH LIME AND CORIANDER

DIFFICULTY: Easy | SERVES: 4 | READY IN: 45 minutes

This creamy cashew chicken and noodles is infused with South East Asian flavours.
An interesting and comforting alternative to regular stir fries!



CHICKEN AND VEGGIES

- 600g boneless, skinless chicken thighs or tenderloins (1lb 5oz)
- 1 tsp garlic powder
- 2 carrots
- 1 broccoli
- 2 shallots
- 1 Tbsp sesame oil
- 400g pre-cooked flat ribbon noodles (14oz)
- 2 Tbsp white sesame seeds
- 2 tsp curry powder
- 1 1/3 cups chicken stock (333ml)
- 1 cup lite coconut cream (250ml)
- 1/2 Tbsp fish sauce
- 1/2 Tbsp honey
- 1/2 Tbsp lime juice
- 1/2 Tbsp soy sauce

CASHEW SAUCE

- 2 shallots
- 1 Tbsp sesame oil
- 70g raw cashews (2.5oz)

TO SERVE

- 1 Tbsp white sesame seeds
- 2 handfuls fresh coriander *optional*
- 1 lime

1. PREPARE CHICKEN AND VEGGIES

Dice chicken into 2-3cm / 1in pieces. Season with garlic powder, salt and pepper. Dice carrots into small pieces, cut broccoli into half florets and roughly chop shallots. Chop shallots for the sauce at the same time.

2. MAKE CASHEW SAUCE

Heat oil in a large frying pan on medium. Fry shallots (the two allocated for the sauce), cashews and sesame seeds until golden brown. Stir in curry powder and cook for 1 minute. Pour in stock, coconut cream, fish sauce, honey, lime juice and soy sauce. Simmer for 5 minutes.

3. Transfer sauce to a blender or similar. Leave to cool for a couple of minutes, then purée until smooth. Season to taste with salt and pepper.

4. COOK CHICKEN AND VEGGIES

Heat oil in a large wok on high. Add chicken and cook until browned all over. Add carrots, broccoli and shallots. Stir fry until veggies are tender and chicken is completely cooked through (about 5 minutes).

5. Add noodles and toss to warm and separate. Pour sauce over the top (add a splash of extra coconut cream if needed) and toss until well combined.

6. SERVE

Divide creamy cashew chicken and noodles between warmed serving bowls. Sprinkle with sesame seeds and top with coriander. Cut lime into wedges for squeezing over the meal.



WINE MATCH: A Gewürztraminer or a Riesling

CREAMY CASHEW CHICKEN AND NOODLES RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free rice noodles (you will likely need to cook them first - follow instructions on packet). Choose gluten-free chicken stock, make sure fish sauce is gluten-free and use gluten-free soy sauce.

INGREDIENT SWAPS / NOTES: You could swap the shallots for 1 large red onion if you prefer (use half in the stir fry and half in the sauce). Pre-cooked Singapore or hokkien noodles can be used instead of flat ribbon noodles. Fish sauce can be replaced with soy sauce.

STORING AND REHEATING: Store individual portions in the fridge and reheat in the microwave. Coriander and lime are best added fresh just before serving.