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|  | **Ingredients** | **Steps** |
| ***Lime, Lemongrass and Chilli Chicken Stir-Fry*** | * 2 stems lemon grass, white part only, crushed and chopped * 2 tbsp lime juice * 1 tsp ground turmeric * 2 garlic cloves, peeled * 1 small red bird's eye chilli, deseeded * 2 tbsp peanut oil * 750g chicken thigh fillets, trimmed and cut into 3cm pieces * 2 green onions (shallots), trimmed and thinly sliced * 1/2 cup reduced fat coconut milk * 2 tsp sugar * 1 tbsp fish sauce * 1 bunch baby bok choy, trimmed and roughly chopped * Coriander leaves, rice noodles, lime wedges and extra sliced chilli, to serve | * Place lemon grass, lime juice, turmeric, garlic and chilli into a small food processor. Season with salt. Process until mixture forms a paste * Heat oil in a wok over high heat. Add lemon grass paste and cook, stirring for 1 minute. Add chicken and stir-fry for 3-4 minutes until almost cooked through. Reduce heat to medium-low. Add green onions, coconut milk, sugar and fish sauce. Gently simmer (do not allow to boil) for 3 minutes * Toss through bok choy until just wilted. Sprinkle with coriander leaves. Serve with rice noodles or jasmine rice, lime wedges and extra chilli |
| ***Mushroom, Beef and Noodle Stir-Fry*** | * 400g beef rump or fillet steak, trimmed * 350g packet fresh Singapore noodles * 2 tbs peanut oil * 1 red onion, cut into thin wedges * 400g Cup Mushrooms, sliced * 1 bunch gai laan, stems & leaves separated, both chopped (see tip) * 1 red capsicum, thinly sliced * 3 tbs kecap manis * 1/4 cup sweet chilli sauce * 6 green onions, sliced * 1/2 cup unsalted roasted peanuts, roughly chopped | * Thinly slice the beef across the grain. Place noodles in a heatproof bowl, cover with boiling water and stand for 2 min, drain well, then set aside * Heat the wok over high heat until hot. Add 2 teaspoons of the oil and swirl to coat the wok. Add one quarter of the beef and stir-fry for 30 sec until sealed. Remove to a clean bowl. Repeat with oil and beef in three batches * Add remaining oil, onion and mushrooms to the hot wok, stir-fry for 2 min until the mushrooms start to soften. Add gai laan stems and capsicum and stir-fry for 1 min * Add noodles and return the beef, add the ketcup manis and sweet chilli sauce and stir-fry until warmed through. Add gai laan leaves, green onions and peanuts. Stir-fry until leaves begin to wilt then remove from the heat. Transfer to bowls and serve |
| ***Quick Teriyaki Chicken*** | * 500g chicken thigh fillets, cut into large pieces * 255g Street Kitchen Japanese Teriyaki Chicken kit * 2 tablespoons vegetable oil * 4 green onions, cut into 4cm pieces * 150g sugar snap peas, trimmed * 100g snow peas, halved lengthways diagonally * 100g baby corn, halved lengthways * Noodles, to serve * Extra thinly sliced green onions, to serve | * Place chicken into a bowl. Add ginger & garlic paste and stir until combined * Heat half the oil in a wok or large frying pan over high heat. Cook chicken in batches for 5 minutes or until browned. Add scallion, peas and baby corn. Stir until combined. Add cooking sauce and cook for 2 minutes or until hot * Place noodles onto serving plates. Top with stir fry and extra scallions |