

Chicken with vermicelli noodles



Serves: 4



Cooking Time 10 minutes



Level: Capable



INGREDIENTS

250g packet bean thread vermicelli noodles
1 tablespoon rice bran oil
4 (550g) chicken thigh fillets, cut into 1cm cubes
2 garlic cloves, chopped
2cm piece fresh ginger, finely grated
2 medium carrots, peeled, halved lengthways, sliced diagonally
1 red capsicum, thinly sliced
1 bunch asparagus, sliced diagonally
1/4 teaspoon Chinese five spice powder
1/2 cup plum sauce
Fresh coriander leaves, to serve

PREPARATION

1. Place noodles in a large heatproof bowl. Cover with boiling water. Stand for 3 minutes or until just tender. Drain.
2. Heat a wok over high heat. Add oil. Swirl to coat. Add chicken. Stir-fry for 2 minutes or until just beginning to brown. Add garlic, ginger, carrot and capsicum. Stir-fry for 2 minutes. Add asparagus, spice powder, sauce and noodles. Stir-fry for 2 to minutes or until heated through. Season with pepper. Serve with coriander leaves.