



Chicken and Bacon Yakisoba-Style Noodles

with Gai Lan and Mixed Mushrooms

Stir-Fry Special 35 Minutes



Chicken Breast,
Diced*
310 g | 620 g



Bacon Strips
100 g | 200 g



Ramen Noodles
200 g | 400 g



Mixed
Mushrooms
200 g | 400 g



Gai Lan
113 g | 226 g



Carrot, julienned
113 g | 226 g



Green Onion
2 | 4



Soy Sauce Mirin
Blend
4 tbsp | 8 tbsp



Hoisin Sauce
4 tbsp | 8 tbsp



Ginger-Garlic
Puree
2 tbsp | 4 tbsp



Cream Sauce
Spice Blend
2 tbsp | 4 tbsp



Sesame Seeds
9 g | 18 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Boil water and toast sesame seeds

- Before starting, wash and dry all produce.

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, heat a large non-stick pan over medium-high. When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn.)
- Remove from heat, then transfer **sesame seeds** to a plate.

2



Cook bacon

- Reheat the same pan over medium. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.**
- Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Reserve **bacon fat** in pan.

3



Prep and cook chicken

- Meanwhile, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- Add **chicken** and **Cream Sauce Spice Blend** to a medium bowl. Toss to coat **each piece of chicken**.
- When **bacon** is done, reheat the same pan (with reserved bacon fat) over medium.
- Add **chicken**. Cook, turning pieces occasionally, until golden-brown and cooked through, 5-6 min.**
- Remove from heat, then transfer to a large bowl.
- Carefully wipe the pan clean.

4



Prep and stir-fry veggies

- Meanwhile, trim ends from **gai lan**. Cut into 1-inch pieces.
- Cut or tear **oyster mushrooms** into ½-inch strips.
- Thinly slice **remaining mushrooms**.
- Thinly slice **green onion**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms**. Cook, stirring often, until golden, 5-6 min.
- Add **gai lan**, **carrots** and **2 tbsp** (¼ cup) **water**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** are tender, 2-3 min.
- Transfer to bowl with **chicken**.

5



Cook ramen noodles and assemble stir-fry

- Add **noodles** to the **boiling water**. Cook until tender, 1-2 min.
- Drain **noodles**, then rinse under **warm water**.
- Return **noodles** to the same pot, off heat.
- Combine **½ cup** (¾ cup) **water**, **soy sauce mirin blend**, **hoisin** and **ginger-garlic puree** in the same pan.
- Bring to a simmer over medium. Cook, stirring often, until **sauce** thickens slightly, 2-3 min
- Add **sauce**, **chicken** and **veggies** to pot with **noodles**. Toss to combine. (**TIP:** If you prefer a lighter sauce, add water, 1 tbsp at a time.)

6



Finish and serve

- Divide **noodles**, **chicken**, **veggies** and **any remaining sauce** between plates.
- Crumble **bacon** over top, then sprinkle **green onions** and **sesame seeds** over top.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.