



# Chicken Pancit-Style Stir-Fry with Peppers

Quick

20 Minutes



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Chicken Tenders



Chicken Thighs



Coleslaw Cabbage  
Mix



Spaghetti



Vegetarian Oyster  
Sauce



Soy Sauce



Moo Shu Spice Blend



Chicken Stock  
Powder



Sweet Bell Pepper



Green Onion

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO VEGETARIAN OYSTER SAUCE  
A savoury sauce that adds oomph to any stir-fry!

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, measuring spoons, strainer, aluminum foil, small bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Chicken Thighs *	280 g	560 g
Coleslaw Cabbage Mix	170 g	340 g
Spaghetti	170 g	340 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Soy Sauce	1 tbsp	2 tbsp
Moo Shu Spice Blend	1 tbsp	2 tbsp
Chicken Stock Powder	1 tsp	2 tsp
Sweet Bell Pepper	1	2
Green Onion	1	2
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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

## 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 Prep and cook chicken

- Pat **chicken** dry with paper towels.
- Toss **chicken** with **1 tbsp** (2 tbsp) **oil**, then season all over with **half the Moo Shu Spice Blend** and **1 tsp** (2 tsp) **chicken stock powder** on a foil-lined baking sheet. Season with **pepper**.
- Broil in the **middle** of the oven until cooked through, 10-12 min.\*\*

If you've opted to get **chicken thighs**, cut into 1-inch strips, then prepare and cook them the same way the recipe instructs you to prepare and cook the **chicken tenders**.



### 4 Start stir-fry

- Heat a large non-stick pan over high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**. then **peppers** and **stir-fry mix**. Cook, stirring constantly, until tender-crisp, 2-4 min.
- Season with **salt** and **pepper**.



### 2 Cook noodles

- Meanwhile, add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **spaghetti** to the same pot, off heat.



### 5 Finish stir-fry

- Add **oyster sauce mixture** and **noodles** to the pan with **veggies**. Cook, stirring often, until **sauce** thickens slightly and coats **noodles**, 1 min.
- Season with **pepper**, to taste.



### 3 Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Thinly slice **green onions**.
- Add **vegetarian oyster sauce**, **soy sauce**, **remaining Moo Shu Spice Blend**, **¼ tsp** (½ tsp) **sugar**, **¼ cup** (½ cup) **water** and **½ tsp** (1 tsp) **chicken stock powder** to a small bowl. Whisk to combine.



### 6 Finish and serve

- Cut **chicken** into 1-inch pieces.
- Add to the pan and toss to combine.
- Divide **noodles** between bowls.
- Sprinkle **green onions** over top.

**Dinner Solved!**



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